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Learning/Education Issue

## Waza and Japanese Craftsmanship

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Special Interview

Alan Merrill (Musician)

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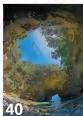
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Cover  
Punka Punks  
www.chopsticks-ny.com

The theme of the cover of this month is harvest moon. In Japan, people call harvest moon "Jinguji" and celebrate the day by offering traditional meters, prayers and feasts.

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# "It could be said a lot of my rock 'n' roll roots are based in Japan, which is certainly unusual for a Westerner."

—ALAN MERRILL

Best known as the author and original singer of "I Love Rock 'n' Roll," Alan Merrill spent an extensive amount of time in Japan in his teens and developed a career as a professional musician in Japan. This summer, he has been performing at the Wild Horse Tavern on the Upper East Side. Here, he shares some stories from his time in Japan and his career before and after "I Love Rock 'n' Roll."



**Moving from the Bronx to Tokyo in your teens must have been a drastic turn in your life. Were you excited about life in Tokyo, or was it just confusing?**

Well, I was born in the Bronx, but my mother [legendary jazz singer Helen Merrill] moved me abroad at age nine because she was offered a lot of work singing in England and Europe. I went to boarding school in Switzerland (Aiglon, in Chaux-de-Fonds) until I was about thirteen. Then we moved to California for a few months, then back to New York. I lived in Manhattan at 41 West 72nd Street from 1964 until I moved to Japan in 1968.

I had no idea what to expect when I moved to Japan. I was concerned whether or not there was a music scene there that I could get involved in. When I got to Tokyo, I saw the Beatle Sound music scene was really exciting, and I wanted to get involved with it. I had been playing music semi-pro in New York as a teenager and was already playing in bands for several years as New York from 1964. So I felt I was ready to "go pro" I did that in Japan pretty soon after arriving in '68.

**There are many gai-jins (talented foreigners) now in Japan, but you were one of the very first gai-jins. How did the Japanese showbiz industry in the '70s treat you?**

My first experience in Japan was with a group called The Road (NCA Victor) in January 1969. I replaced their guitar player and recorded the album *Sword of Silence* with them. I sang four lead vocals on that album and played lead guitar. The band broke up, and I went solo in late 1969, signing with Watermark Productions and Atlantic Records. I hosted the TV show, Young 720 with the Alan Merrill Corner in the morning. I also was a principal in TV commercials

Alan Merrill will perform at the Wild Horse Tavern (430 Broadway, NYC) every Saturday night this summer. For more information, call (212) 677-1111 on most Sunday nights. Tickets are \$10.00. Contact: (212) 677-1111 or call 312-360-4111.

and post campaigns for Nissan cars, Jun clothing, and ST Jeans. High-profile stuff.

Looking back, Westname Productions treated me very well, even though I disagreed with the musical direction they wanted me to go in. I totally enjoyed playing at the Western Carnival shows at the Nipponia Theater with all the big Group Sounds bands like the Tigers, Tangerines, Spiders, and Golden Cups. The guys in those bands are still close friends of mine as of 2015. I was the only Westerner in the GS scene at the top level, so I can say I was treated very well!!

Yes, I can only think of one other go-bare act in Japan when I started, and that was Betty and Chris, two blond teenage folk singers who had several hit singles. I think I was the first-ever male, domestic-made, foreign (Western), Tokyo-resident rock and pop star in the GS years.

In 1971, you formed a band with Japanese musicians, Hiroshi Oguchi and Hiroshi "Monsieur" Kameyama, who created Japan's Group Sounds movement in the 60s-70s. You still play with Kameyama sometimes. How do you enjoy that?

My friendship with Monsieur Kameyama is still very strong today. We played together in Japan in May of 2015. Our friendship goes back to 1969. We played together in BB King's in Times Square in 2007. Hiroshi Oguchi passed away of cancer in 2009. He was also a very close friend. I also played with Masayuki Kabe (Golden Cups), the legendary bass player. We're all still close friends. All members of my band, Vodka Collins.

When I played the Western Carnival and the GS (live music hosted) from '63 to '71, I was backed up by the Rock Pliers, the Happers4, and the Wild Ones. All these guys are like my brothers—all famous bands at the time. I always felt very warmly welcomed in the GS music scene in Japan, from the start until today—by young musicians who watch I bare when I started in Japan.

Your parents are legends in jazz, but you chose rock 'n' roll. Any particular reason? When I was growing up, my parents were always saying, "Rock 'n' roll is taking over, rock 'n' roll is where the money is," and I was listening. It seemed the logical decision to pursue. Also, it was very exciting music. My babysitter took me to see Jerry Lee Lewis when I

was seven years old at the Loew's Paradise Theater in the Bronx. That was amazing and inspirational.

"I Love Rock 'n' Roll" has been a hit with so many people for such a long time in many countries. As its author, how do you analyze its appeal?

I was the original artist on the first-ever release of "I Love Rock 'n' Roll" with the Arrows (JAX Records) in 1975, and I wrote the song. I like to think it has a melodic sensibility and is a perfectly structured song—it only has three chords. It's deceptively simple. It has a strong riff. As the singer of the first released version, I'm proud and happy the song has had such a long life. The song got my band a weekly TV series in England in 1978, so it traveled me well from the start. That TV series gave the song a platform where it could be seen by millions of people and could get cover versions by artists like Joan Jett, Britny Spears, Alanis Morissette, and more. Oddly, our [The Arrows] 1975 version of "I Love Rock 'n' Roll" was only released in the UK and Belgium.

You have performed the song in many different ways. How do you describe the 2015 version? Heavier? Mellower? Fuzzier? Or what? Good question! I perform it now with my electric band and also solo acoustic. The band is very raucous and the acoustic version shows me doing the song stripped down to just voice and guitar as I write it. I never do the song the same way twice [my childhood jazz roots, I guess], so it's always fun. Any way I do the song, the audience sings along, raucous or melodic. I love that!

In the past 60 years, the environment surrounding the music industry has been transformed drastically, from the analog record era to the digital, MTV generation to YouTube. How has that affected your career? And what is your guiding principle in developing your career in that environment?

For me, the Internet has been a great way to bypass the mainstream music industry and sell my music to my fan base directly. I make more money this way and have more control over the product. I'm not sure there is a "music industry" anymore as I know it when I started my career. I miss the vinyl era, but the digital age pays better—I mean the whole music scene. For example, I have my own record label, and I let my own music publisher know my indie music is selling very well all over the world. It's great.

It is cool to see a lot of the *Rocket* (over 60) rockers do live performances these days. What's your secret?

I don't think about age too much. You know, my mom just sang at the Blue Note Tokyo (two shows a night for a week) last April, and she's in her 80s, so she is an inspiration, of course. I still do live rock 'n' roll, though, and that's the fun for me. I played two high-energy, one-hour sets last night at the Wild Horse Tavern in New York on the Upper East Side. I'm playing there with my band every Tuesday this summer. I still have energy like I'm twenty years old when I play my band shows. I also do acoustic shows at the Wild Horse on some Sundays. Please check my website for the schedule. [altemerit.com](http://altemerit.com)

You know, I played with all the biggest Japanese rockabilly stars from the late 1950s on recordings and live—Mickey Curtis, Masaru Hirose, Kenji Yamashita, Yuji Uchida. It could be hard to say if my rock 'n' roll roots are based in Japan, which is certainly unusual for a Westerner. Mickey and Yuji are still my friends today. They both just had birthdays or last! Over 70-year-old rockers—still performing!

Many *Chopsticks* NY readers are planning to visit Japan. Please share some of your favorite places or things to do in Japan.

I love taking walks through Aoyama Park in Hiro. It was a favorite place of mine when I was a teenager and has been good memories for me. I have been shopping at National Aoyama supermarket since 1988 with my mom! When I go to Japan I stay in Hiro—there's like my home away from home. A lot of my favorite places are gone now, though. Seibu department store in Shinjuku is still there and has everything you could want. The coolest shops in the world can be found at Washington on the Ginza! Electronic buffs should go directly to the Akihabara section of Tokyo, where everything cutting-edge can be found.

As I say in one of my songs, "I know that Tokyo is changing, but some things stay the same. I gravitate to the heartbeat, I thank you know her name. Rippin' Rippin'!" Since I wrote and released that song in 1987, the overseas sign at the Rippin' crossing was changed from "High Rock Town" to "Rippin' Rippin'," demonstrating how pop-music culture can even effect decisions by city planners!

—Interview by Noriko Komura

# All Things New from Stores, Products to Events

## FOOD

### Magic Spray That Instantly Boosts Umami

It is widely known that dashi broth is the secret of umami-rich Japanese cuisine. The broth made from ingredients like kombu (kelp), bonito flakes, dried sardines, and dried shinkai mackerels contains an abundance of umami agents. However, it's not easy to make dashi from scratch and incorporate it into your cooking repertoire at home on a regular basis. Being introduced this September to the U.S. market, Fumi Natural Umami can certainly add a subtle yet deeply satisfying umami boost to your cooking just by spraying it on your dish.

Brought to you by Matsunoya, kombu kelp specialty product provider, Fumi Natural Umami is made with all natural ingredients preserved and cured in traditional ways, and condenses umami. Since it's in a liquid form, it penetrates and blends into food easily and amplifies flavors of ingredients without masking them. One splash of Fumi Natural Umami makes your salad flavorful even without dressings; for example, it can also be used for soups, pasta, soup and even marinating meat. This instant umami enhancer becomes the secret weapon in your kitchen. Fumi Natural Umami will be available exclusively at NY Noji, an online store that specializes in Japanese vegetables, gourmet ingredients and carefully selected health foods.



A splash of Fumi Natural Umami makes your dish more flavorful.

Fumi Natural Umami contains all natural ingredients such as kombu kelp, bonito flakes, dried sardines, dried shinkai mackerel, dried shinkai, and kani salt, which are preserved and cured by traditional means.

**Matsunoya** [www.matsunoya-gyomu.com/eng/](http://www.matsunoya-gyomu.com/eng/) **NY Noji** [www.ny-noji.com/](http://www.ny-noji.com/)

## BEAUTY

### New Salon Featuring Styling and Sharing

This July new player SHair entered the New York salon scene in an attractive West Village location. According to owner and stylist, Shoji Sato, the salon's name comes from the idea of a local shared space. Its atmosphere is both relaxing and quirky, with interesting touches like retro furniture and specially designed wooden chairs. A dog water bowl placed outside the salon even makes it appealing to canines. In conjunction with the theme of sharing, SHair donates a portion of its proceeds to an organization that makes wigs for cancer patients undergoing chemotherapy.

The salon's three Japanese stylists naturally excel in customer service and a variety of advanced techniques that use products which cause the least amount of damage to hair. Sato's personal specialty is short cuts, which range from shag to cuts depending on what customers are looking for. His customer-centered approach is clear when he says, "I don't want to be #1 in the world, I just want to be #1 to my customers and to be known within the community."

Fall is the season to repair hair from summer damage and to try out new looks such as dark lowlights. Why not check out SHair, open seven days a week with discounted rates for students and West Village residents?



Shoji owns and styles, Shoji Sato welcomes customers from all walks of life. He chose this spot to be a third place between clients, friends and new friends.



Shoji offers not only top-quality hair services, but an exceptionally pleasant space. Seated clients like vintage speakers and a large Tokyo Tower add to the fun.

**SHair** 125 W. Houston St. (bet. 8th Ave. & Downing St.), New York, NY 10014 | TEL: 212-688-0000 | [www.shair.net](http://www.shair.net)

## FOOD

## Restaurant Quality Mochi Ice Cream at Home

Ever since it was introduced in Japan in the 1980s, mochi ice cream has been one of the staple modern confections in Japan. It's a perfect marriage of Japanese and Western cuisines, and eating rich ice cream wrapped in thin, gooey mochi is an absolutely unique and addictive experience. Mochidoko, a provider of customized mochi ice cream to high-end restaurants in the U.S., specializes in gourmet flavors such as: Mandarin Orange Cream, Raspberry White Chocolate Crunch and Matcha Green Tea Chocolate Chip. Although their business focus has been solely on restaurants, the company receives a lot of requests from retail customers who want to enjoy their premium mochi ice cream at home. To respond to this demand, Mochidoko now offers customers the chance to order its delectable dessert from online. You can choose from 12 exquisite flavors that will be shipped directly to your home. Also, there are four customized collections called: The Classic, American Favorite, and Signature Chip, each of which consists of assorted flavors of mochi ice cream. You can indulge in them on your own, but Mochidoko's colorful, restaurant-quality, glass-like desserts are perfect for sharing at parties.



Mochidoko products are made with natural ingredients sourced through its direct local purveyors, and they are gluten free and kosher certified.

**Mochidoko** | [www.mochidoko.com](http://www.mochidoko.com)

## BOOK

## Journey into the Samurai Period through the Travelogue

The Kooji that runs through Kiso Valley in the Japan Alps is a legendary road once used by samurai warriors during their seasonal trips to the Edo capital between the 16th and 19th centuries. It remains much the same today as it was hundreds of years ago. William Scott Wilson, an expert in Japanese literature and a translator of classic samurai texts, walked the road several times and wrote a travelogue, *Walking the Kiso Road: A Modern Day Explorer of Old Japan*. With full knowledge of the historical aspect, appreciation of the beautiful nature, and empathy for the cultures behind the road, Wilson invites us to the intriguing journey into the ancient road in modern day. Along with his day-to-day travel diaries, he often quotes notable poems, haikus and passages to help us naturally immerse ourselves into the experience of what it is like to walk the ancient road. He also introduces local foods, vine and oyster hot springs for modern travelers. *Walking the Kiso Road* is great reading for Japanese history, as well as a convenient guidebook to the off-the-beaten path.



**Info:** | [www.therebelbooks.com](http://www.therebelbooks.com)

## HEALTH

## A Brighter Smile with Cutting-Edge Composite Products

Dental Serenity of Manhattan offers general and cosmetic dental services, including tooth whitening, orthodontics, Botox and more. It recently introduced Japanese composite products developed by dental innovators, Tokuyama Dental America. These fillings are white, blending seamlessly with teeth. Dental Serenity is now using Tokuyama's Estelite Signa Quick, Estelite Flow-Quick, and Estelite Flow-Quick High Flow, all of which produce superb results. Estelite Signa Quick has unique, sandstone-like blending properties, excellent handling, and fulfills aesthetic qualities. Estelite Flow-Quick and Estelite Flow-Quick High Flow offer two versatile, flowable formulas with different viscosity levels, delivering superior aesthetics, ideal handling, great polishability, and outstanding mechanical strengths. These cutting-edge composite products coordinate with your natural tooth color and ultimately will give you a brighter smile.



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## SHOP

## Browsing Tenugui at a Shop in an Izakaya

Tenugui have been used in Japan for centuries. These 3-foot long rectangular cotton towels can be used in a variety of ways, not only as washcloths and handkerchiefs but also as gift wrapping, table runners, scarves and bandanas. This September, tenugui specialty online store, *tenugui newyork* will open its first pop-up shop inside AZASU, an izakaya on the Lower East Side. Tenugui and izakaya might seem to be an unusual mix, but it actually makes sense considering their usage. One corner of the restaurant facing the street will be transformed into a retro-feel space adorned with Shewie Era (1926-1989) themed antique decor and displaying a variety of tenugui items. Although the corner occupies a tiny space, it is well-suited to showcase and explain the usage of traditional tenugui and ones with modern twists. Vintage decoration items handpicked by AZASU's owner Gaku Shibata and tenugui with seasonal patterns are also sold there. The theme of the seasonal tenugui in September is "sumo wrestling" and October is "holliday."



**tenugui newyork TENUGUI SHOP @ AZASU**  
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The Tokyo metropolis is a dynamic, international blend of global business, cutting-edge trends, culture, and unique Japanese traditions. In addition to earning the reputation of being the "world's cleanest and safest city," Tokyo also harbors incredible urban functionality and remarkable convenience. The city is a thriving center of international business, as well, serving as the headquarters of numerous Japanese corporations and foreign companies alike.

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## Waza and Japanese Craftsmanship

It's widely known that Japan has excellent craftsmanship for perfecting things. There are many Japanese traditional craftworks appreciated in the world, which are developed within the local climates. Here we introduce three traditional craftworks and display the inseparable relationship between regional cultures and products.

### School and Classes Offering Japan-related Lessons

#### Messages from Schools

Given by  
Brooklyn Ball Factory, Toyota Language Center, Kokushu Budo/KBI Martial Arts,  
Rikusu Budo Dojo, Shinkyokushinkwa NY Dojo and The Japan Foundation

# Waza and Japanese Craftsmanship

Literally translated as “skills” or “techniques,” the Japanese word *waza* also refers to craftsmanship. Japan is widely known as the country of craftsmanship because of its abundance of meticulous and dexterous craftspeople with unique aesthetic sensibilities. There are countless crafts in each region, and the *waza* behind these crafts were shaped by the local climate and available materials as well as by the local lifestyle. Here, we offer a few examples of how regional features and *waza* have influenced Japanese traditional crafts.

## Hakone Yosugi Zashiki

Hakone is a popular tourist destination located just 90 miles south of Tokyo. This mountainous region not only offers a lot of scenic (hot springs) magnificent views and a healing atmosphere, but it also has an abundance of trees. With this rich source of different varieties of timber, *yosugi zashiki* (a type of marquetry) was created in the early nineteenth century in Hakone. The diverse colors of the wood—white, yellow, light brown, dark brown, gray, and black—help to create patterns.

There are several styles of Hakone *yosugi zashiki*. Different types of wood are cut into predetermined shapes and glued together to create patterns. In one style, the glued wood pieces are assembled together into products such as boxes, trays, and frames. In another style, the glued wooden pieces are shaved into paper-thin sheets. The sheets are then glued onto boxes, accessories, and other types of decorative items. Making Hakone *yosugi zashiki* requires much concentration and attention to detail, and craftspeople require years of training. Trays, such as *chawan* and *chawan*, have been specially developed for this craft. With their detailed, geometric patterns created with natural wood, *yosugi zashiki* items make great souvenirs from Hakone.



Photo courtesy of Hakone Museum, Inc.  
[www.hakone-museum.org](http://www.hakone-museum.org/)

## Odake Magewappa

Odake in Akita Prefecture produces premium Akita sugi (Akita cedar), one of Japan's three most beautiful trees. For more than 400 years, craftspeople in Odake have created *magewappa* (bark woodware) by wrapping thin pieces of cedar into round shapes, creating boxes, bowls, cups, and other useful goods.

The process of making *magewappa* begins with selecting suitable cedar, which requires specialized experience and knowledge. The cedar is then cut into thin strips of the desired size, and the strips are soaked until they become flexible. After soaking, the strips are bent around a circular frame and fastened with small strips of wood from cherry trees. Next, the strips are dried and removed from the frame (at this point they retain their round shape). A bottom is then attached to the rounded strips to create a container.

The finished products are both practical containers for storing food and drink as well as works of art. When you eat food stored in *magewappa* containers, you'll smell a pleasant aroma of cedar, making you savor not only the food, but also nature in general. Drinking sake in a *magewappa* cup is a particularly uplifting experience.



Photo courtesy of Odake Tsubota Shokai  
[www.magewappa.com](http://www.magewappa.com)

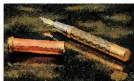
## Kaga Maki-e

Kaga was the official name of what is now known as Kanazawa in Ishikawa Prefecture. In the seventeenth to nineteenth centuries, the region was governed by the economically and politically powerful Kaga clan. The clan encouraged people to develop unique regional products—within the fields of agriculture, crafts, and the culinary arts—in order to have a strong economy. Kaga maki-e is one of the crafts that were developed and perfected during this period.

Maki-e is a type of Japanese lacquer decorated with gold powder, created in Japan as early as the Nara period (710–793), much earlier than the era of the Kaga clan. Maki-e was used not only for tableware for the nobility but also for armor and armor. Since maki-e uses gold, items decorated with maki-e tend to be gorgeous and lavish, representing wealth. The Kaga region is known for its extravagant and elegant aesthetic, which has continued for centuries, so it makes perfect sense that maki-e was developed here and is still being made in Kanazawa today. The region is also famous for producing high-quality lacquerware, much of which features maki-e decoration.

To make Kaga maki-e requires repeating a painstaking process multiple times. For example, a beautifully decorated box can take three years from start to finish and involves coating the wooden base with a lacquer base layer, smoothing it with coal, and then transferring the desired design onto the base, coloring it with lacquer as a glaze, and then sprinkling gold powder on it.

Kaga maki-e is a lacquerware technique that has been passed down for centuries. Lacquer (urushi) is a natural resin that is used to create a durable, glossy finish. Lacquerware is a traditional Japanese craft that has been used for centuries. Lacquerware is a traditional Japanese craft that has been used for centuries. Lacquerware is a traditional Japanese craft that has been used for centuries.



Two examples of Kaga maki-e lacquerware from the Kaga Museum of Modern Art.



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## Kokushi Budo: Olympian Judo Training for the Mind and Body

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Who doesn't want to have the mind of an Olympian—the ability to think on their feet, deal with the unexpected and not crack under pressure? And for many people who have undergone Judo training, they will tell you that this sport is among the best for getting the mind to remain robust and focused as the body. At Kokushi Budo, one of the most prominent Judo, Karate, Judo and Judo Dojo in New York City, the approach to martial arts, but also to life in large, is both pervasive and addictive.

Founded in 1963 by Nobunobu Higashi, the dojo—a branch of the famed Katsushika University in Japan—is listed as one of the most reputable in the nation. Higashi is a couple of decades removed from Jigoro Kano, the founder of Judo—a detail that is especially significant to experts working training that has a clear technical link back to its heritage. His son Shunro is a National Champion who has also represented the US at the World Cup, a currently emerging the operations of the school and is clearly committed to preserving its legacy.

The dedicated KBI Classes should be of particular interest

for parents of children who are seeking to effectively physical fitness program. Unlike many other martial arts, Judo is a hands-on, grappling sport that has some similarities to wrestling. Parents who bring their kids to Judo find more comfortable with the promotion of self-defense over aggression. And the focus on training the mind is ideal for finding a new level of personal growth as the manner of self-reflection that is provided in the dojo provides lessons that are highly applicable to the real world.

The Adult Classes are filled with loyal students who have been doing it for years, in some cases decades. Upon speaking with some of them, it was hard not to remember outright dedication and efficacy for Judo. They all spoke of their gratitude in finding something that made them feel engaged and reenergized with life—not just living, like some momentary warrior in a dojo.

#### Kokushi Budo/KBI Martial Arts

11 Riverside Dr. (1st. fl.) 10013, N.Y.  
New York, NY 10013  
TEL: 646-528-7954 | [www.kokushibudo.com](http://www.kokushibudo.com)



Grappling and sparring in front of Sensei Higashi in a classroom. Sensei Higashi (body) engaged.



KBI not only got the best of the world, self-defense skills. And who could have thought it could be so good?

## LANGUAGE

### Japan Foundation "Can-Do" Japanese Courses

#### The Japan Foundation, New York

Learning the Japanese language is something that appeals to many people and the Japan Foundation has carved out a niche as a supplier of unique classes that satisfy this desire. The Foundation's mission is to promote international cultural exchange and critical understanding between Japan and other countries, and its original language and culture classes help accomplish this. They are offered in conjunction with the Nippon Club, where classes are held. Course curriculum is based on the JF Standard, a comprehensive tool including thinking about teaching, learning and assessment. It involves various components but the most notable is "can-do" the aspect evaluating students' competence in accomplishing tasks meaning what they can actually do by using their Japanese.

The practical assessment is the most differentiating aspect of the Japan Foundation language classes, and provides a simple way to see what each of the JF Standard levels (A1, A2, B1, B2, C1 and C2) comprise. For example, introductory level A1 (beginner) breaks down into the three levels of A1.1 through A1.3 allows students to be able to give greetings, introduce themselves, etc. Total beginner

level A1.1 is a 18-hour course, and all higher levels are 12-hour courses. Weekly classes are organized on a trimester system and take place during the fall, winter and spring. The textbook used in the courses emphasizes communication by focusing on listening as opposed to grammar.

Before each trimester begins, a focus is given to the Course Book, a book by the Japan Foundation and the Nippon Club. Anyone from the general public can attend for \$5. Conversation, Café is typically made up of non-native and native speakers and attendees that in Japanese about a particular Japanese cultural topic while enjoying refreshments. Past themes include Japanese holidays and food, and September Café will discuss "sex" (just kidding).

In New York, classes are only offered through the JF level.

#### The Japan Foundation, New York

1700 Broadway (1st. fl.) 10013, N.Y.  
New York, NY 10019  
TEL: 212-449-0289 | [www.jpfny.org/language](http://www.jpfny.org/language)



Japan Foundation Nippon Club offers an array of Japanese classes. Average class size is 10-15 people.



In Conversation Café, Japanese language learners get together with native speakers to discuss a Japanese cultural topic in Japanese.

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See page 11

## Learn from Masters: How to Make Ramen from Scratch

At the Brooklyn Bowl Factory, under noodle master Shunichi Katoori, I will teach the basics of ramen making based on carefully developed principles. We'll guide you to craft various types of soup and noodles at home, and to be able to make your own ramen menus easily. As the owner of several restaurants including Bess, Samurai Mama, and Mama Sush's Shack, I have a motto that "Food is 'Fudo'." Fudo is a Japanese word that means not only durable, but also the cultural and spiritual influence of the environment. We offer classes for both absolute beginners and professionals. Past students include celebrity chefs from New York and Paris.



Mr. Makoto Suzuki

### Brooklyn Bowl Factory

85 Westside Ave., Brooklyn NY 11208  
TEL: 718.367.8825 | [www.brooklynbowlfactory.com](http://www.brooklynbowlfactory.com)



See page 10

## Fully Use the Communication Skills You Already Have

Through Japan Foundation's language program, students can learn practical skills based on the "can-do" goal-oriented approach. In the four years since we started our program, students who started from the beginner level have advanced to the point where they can give tours in Japanese, and one student even started a Master's program in Japan. In my opinion, when learning a foreign language, it is important to be flexible and to work through road blocks using contextual clues and the knowledge you do



Yoko Saitoko

Japanese Language Lecturer

have rather than to give up and use a dictionary or translation software immediately. By pushing your limits in this way you will be able to expand your skills.

### The Japan Foundation New York

1700 Broadway, 15th Fl., New York, NY 10019  
TEL: 212.476.4299 | [www.jpf.org/language/american.html](http://www.jpf.org/language/american.html)



See page 10

## Developing Honesty, Diligence, Knowledge, and Spirit

Developing the mind and body through authentic martial arts is a very special experience for people of all ages. What we offer here is a human education system. It's not about just coming in here and learning a few grappling techniques or learning how to do throws. With Judo you develop character and develop confidence. Yes, you do get fit so that feels good as well – but even more importantly, your mind ends up in a better place with this type of training. And we do it



Morioka Yojiro

Sensei

through a traditional Japanese system that we have a direct connection to. Our creed? Honesty Diligence Knowledge Spirit.

### Kobukan Budo / Jiki Martial Arts

211 River St. Dr. (Sec. 12th & 10th Sts.) New York, NY 10039  
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See page 11

## Learn Discipline from Budo for Everyday Life

Rikaze Budo Dojo was founded in 1999 for teaching Budo, Ninpo, and Taijutsu. The philosophy behind my school is to find the harmony and balance between all aspects of our lives, and the approach is to work hard training your body, mind, and spirit both inside and outside the dojo. During the class, students are encouraged to recognize their own limits and overcome them. Practice is for self-improvement and finds no reward in competition. We offer discounts for members of the NYPD, NYPD U.S. Armed Forces, EM's, paramedics, students, and faculties of CUNY and SUNY. Those who bring in this Chapstick NY ad with them will get 5 free lessons.



Chander B. Jagan

Sensei / 3rd Dan

### Budokan Budo Dojo

320 1st Ave., New York, NY 10003 (Sec. Doct)  
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See page 09

## Have Fun and Train Hard at Your Pace

The first and foremost philosophy in our karate dojo is "to enjoy." We believe that learning with joy makes and developing good relationships with them will bring you joy. "Perseverance is the key to success" is another motto. Each class will be modified depending on the students' skills and capabilities, but safety is our number one priority. Embracing all students, we try to create an environment where a student at any level can work hard and have fun. We offer a free trial for applicants and allow them to see and feel what we really are. I am proud that our students are all class inside and outside the dojo. We focus on NJ Dojo (330 10th St., Paterson, NJ) as well.



Tetsuya Rado

Instructor

### Shidokan Karate New York Dojo

320 1st Ave., New York, NY 10003 (Sec. Doct)  
[www.shidokan.com](http://www.shidokan.com) | <http://http://www.shidokan.com/nydojo/>



See page 09

## Fun Environment and Solid Strategy for Language Learning

Throughout the year, we offer 13 comprehensive levels of Japanese from beginner to advanced. Our teachers have extensive teaching experience and create a warm, relaxed atmosphere to encourage creativity and self-expression without the fear of making mistakes. We emphasize conversational ability while ensuring a solid grammatical foundation. Our programs are ideal for beginners to learn basic conversation skills and to read Japanese in just one semester. We also cater to travelers and business people. More advanced students can hone their skills through Japanese newspapers and other media.



Tetsuya Kusunoki

Sensei

### Teppei Language Center Japan Society

333 E. 4th St., New York, NY 10007  
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**JAPAN  
POP QUIZ**

During the sakoku period when Japan banned any trade with foreign countries, there was only one harbor that remained open to foreign ships. Which harbor was it?

- ☐ Yokohama
- ☐ Kobe
- ☐ Nagasaki
- ☐ Hakodate

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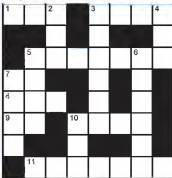
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cuisine and a ramen master  
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noodle soup.

## LEARNING

# Japanese CROSSWORD



## face on the banknote ~ 1,000 yen ~

HIDEYO NOGUCHI (1876-1928)

Hideyo Noguchi was an internationally known bacteriologist who discovered the agent of syphilis. Born into a poor farming family in Imemachino, Fukushima, he accidentally burnt his left hand as a child but could not get medical treatment because of his poverty, leaving his fingers connected and sore. When he was 13, Noguchi was able to have surgery and recovered 70% of his fingers' mobility. This motivated him to study medicine. He showed talent immediately and became a medical doctor when he was 26. He moved to the United States in 1900 to be the research assistant of Dr. Simon Flexner at the Rockefeller Institute for Medical Research. In 1912, Dr. Noguchi proved that syphilis spirochete was the cause of paralysis. He traveled Central America and South Africa doing extensive research for a vaccine for yellow fever. While working in Africa, Dr. Noguchi caught yellow fever himself and died at the age of 51. His face has been on the 1,000-yen banknote since 2004.



### Across

- "Aspirin" is Japanese.
- An i-adjective meaning "high-sounding," "distinguished," and "great."
- A Japanese cooking technique involving spreading onto paste on top of vegetables or tofu and grilling them.
- "Eyes" or "sprouts" is Japanese.
- Stem of a verb meaning "to live."
- Preposition that indicates a place in Japanese.
- The word for "river" and "skin" (which are homonyms in Japanese).
- Mixing through the \_\_\_\_ (wood) is relaxing and nurturing.

### Down

- "Pond" is Japanese.
- Japanese-style porch or veranda.
- Located in Shinjuku Prefecture, the \_\_\_\_ Peninsula has many resort sites loved by celebrities. Nobel Laureate Yasunari Kawabata, who wrote "The Dancing Girl of \_\_\_\_," is one of them.
- Stem of the word meaning "to be able to."
- "Mirror" is Japanese.
- "Pond" or "ridge" in Japanese (also refers to the back of a tatami mat).
- \_\_\_\_ means "shellfish" in general.



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# MONO-logue

"Mono" means "thing," "object," or "product" in Japanese, but it also implies that the thing has quality. In this corner, we introduce "mono" that characterize Japan's spirit of constant quality improvement.

## Vol. 51 - MONO of the month

### Zebra DelGuard (Mechanical Pencil)

Can you believe that the Japanese mechanical pencil is over a hundred years old? Commonly known as sho-pen in Japan, this handy invention has perhaps been taken for granted for quite a while, and also little about it has changed aside from evolving into a form of personal style and expression, with shapes and sizes ranging from the elegant to the kitschy. But the time for change has come. Zebra, one of the leading manufacturers of mechanical pencils in Japan, has introduced a new contender into the mix called the DelGuard. This long-awaited upgrade aims to distinguish one of the biggest technological challenges for mechanical pencils — lead breaking.

delicate. No matter how cheap or expensive the mechanical pencil itself, the danger of the lead breaking was almost always the same. Press too hard and the lead would easily snap, potentially damaging the writing surface and most certainly ruining a highly important piece of design, text, or sketch. Scientists like a simple challenge? Well, it took until late 2014 to finally release a consumer-ready version.

According to Jim Luedenbach of Zebra, the DelGuard's proprietary system enhances the vertical clutch that is common to all mechanical pencils. This clutch is what holds the lead in place and guides it out from the tip, but there is very little diagonal support as people apply pressure. The new spring system in the DelGuard takes on the diagonal pressure resulting from writing and drawing, and allows for a smooth and seamless stroke. A guard also automatically wraps around the lead tip when a significant amount of pressure is applied. They even added a system to prevent jarring, as well as a subterfuge system to make the pencil silent. But what's most amazing is that they fit all of this in without altering the size of the pencil or requiring the use of a non-standard lead refill.

The DelGuard takes away the frustration that people might sometimes associate with mechanical pencils. But it's also a great way to reduce pencil lead waste and ultimately save money on refills. Hopefully, at least for a little while, we won't take for granted that new leap that is opening up new possibilities for writers and artists alike.

Zebra Pen Corp.  
www.zebranet.com



The DelGuard incorporates lots of its new technology in a pencil that is no bigger than what you're already used to.



The upper spring absorbs the impact of vertical pressure, and can handle 15 kilograms with the new system! For the very intense writers!



This extension and retraction spring system absorbs diagonal pressure and protects the device the same time. Really!



This system is called the Silent System, and is responsible for preventing the lead from jarring. This is not smooth and consistent mechanical pencil silent.

Founded in 1914 by Mr. Tokumasa Ishikawa, Zebra is one of the oldest Japanese companies specializing in pens, markers, and mechanical pencils. Legend has it that when he was looking for a name for his company, he decided to go backwards in an English/Japanese dictionary. Starting at Z, he didn't have to go far — "Zebra" soon caught his eye, and the striped look and gentle personality of the animal was a perfect fit for his vision. Zebra was a pioneer in the industry for decades — embracing ideas like double-ended markers, multi-color pens, and two-side poly/mechanical pencils — so it's no surprise that they would constantly be looking for new areas in which to innovate.

The DelGuard had been in development since 2009 when it was initially conceived by two of Zebra's engineers. They were aware that a long time complaint from users of all brands of mechanical pencils was the frequent lead breaking that would occur when a certain amount of pressure was applied. Indeed, the thin strands of graphite pencil lead that act as refills for all mechanical pencils are quite

# TAKOYAKI: A TASTY JAPANESE STREET SNACK



When I first encountered takoyaki, it was at a summer mansion, or street festival, in Japan. When the smiling man at the takoyaki stall handed me a small container of six octopus balls topped with a savory sauce, mayonaisse, seaweed and quivering bonito flakes, I wasn't sure what to expect. After one bite of the piping hot treat, I knew I'd found a new favorite Japanese snack. After I returned home to the U.S., I was thrilled to discover that we can all enjoy takoyaki right here in the Big Apple too.

I recently had the pleasure of visiting Oshika x Medeta in the East Village, where Chef En Hotta taught me how to make takoyaki using their custom machine that is specially designed to produce perfect octopus balls for hungry New Yorkers. So how do you make takoyaki, you might ask? First you heat up the grill to 350° Fahrenheit and carefully grease each of the 48 circular apertures so that the batter won't stick to the sides during cooking. Then you pour the batter (often made with dashi, eggs, salt and flour)—Oshika x Medeta has its own secret recipe!—about a third of the way into each of the holes, after which point you place generous chunks of octopus inside as well. Top each bubbling creation with pickled ginger, sliced green onions, and bits of tempura, then pour another helping of batter on top to seal the takoyaki closed.

Next comes the trickiest part: after letting the takoyaki sizzle for a few minutes, you must begin turning them so they cook evenly and form a perfect spherical shape. You do this by taking two slender bamboo sticks and alternately pushing them downward along the sides of each hole in the grill. It takes some time to get the knack of finding the right location and using the appropriate amount of force to turn each ball. Once you've rotated all of the takoyaki and cooked them well, all that remains is to take them out of the grill. After that, you simply top each ball with savory sauce, mayonaisse, seaweed and bonito flakes, and enjoy.

Takoyaki originated in Osaka, where it is still very popular today. Many Osakans have their own special takoyaki grills at home and even host takoyaki parties for friends and family. This beloved Japanese street snack is now becoming a favorite among foodies in several corners of the globe, including New York. If you haven't tasted takoyaki yet, give it a try! You're in for a treat.

—Regarded by Rose de Frenery

**Oshika x Medeta**  
725 L St. N. Ste. 2nd & 3rd Ave. | New York, NY 10003  
TEL: 646-989-3438 | [www.oshikamedeta.com](http://www.oshikamedeta.com)



Under the expert supervision of Chef En Hotta, I learned to cook takoyaki using Oshika x Medeta's custom grill.



When preparing takoyaki, it's important to turn each ball so it evenly cooks and forms its perfect round shape.



After topping our takoyaki with savory sauce and seaweed, I drizzled mayonaisse on top. We finished with bonito flakes.



We enjoyed our takoyaki right away. It reminded me of how much I enjoyed takoyaki festivals in Japan.

## Japanese Restaurant Review

Izakaya NoMad

•

Honshu

•

Tempura Matsui

## Japanese Recipe

Vegan Fish Tacos  
with Nori Seaweed

## Listings

Japanese Restaurant  
•  
Grocery Store

## Izakaya NoMad

15 W 26th St. | 8th, Downtown | 10th Ave L, New York, NY 10011 | Tel: 212-213-0299  
 www.izakayanomad.com | Lunch: Mon-Fri 12:30 pm - Dinner: Mon-Fri 5:30 pm - Sat  
 5:30 pm - Sun: Sat 5 pm - 2 am | Sun 5-11 pm



NoMad—the area of Manhattan North of Madison Square Park—is a happening neighborhood: it's also the location of an eatery that's equally happening. Izakaya NoMad. More than an after-work spot to throw back drinks with gastropub grub, this is a place to linger late—and visit early, for lunch! The sake selection is staggering, with bottles displayed along the walls for patrons' convenience, to help decide what to order. The beer selection is also impressive; in addition to Sapporo draft, there's a lot of Tappai-style brews from Europe and Japan.

Drinking so many new spirit sensations, you'll definitely work up an appetite—and the menu has excellent options for every palate, from sushi to skewered meat (yakitori). Owner, Maki, appreciates that his worldly customers have high food standards, so he's happy to accommodate. Menu highlights include Prime Beef Tataki and tender wings and thighs of free-range chickens.

Vegetarians and vegans are treated like royalty. Among the veggie delicatessen shishito peppers, long oyster mushrooms, asparagus, garlic nids, and purple sweet potato fries (perfect!) Even edamame are special: in a flavorful twist on this toper staple, the soy beans are cloaked instead of steamed. Like everything else here, they are delicious.



Squid (red) is grilled to tender perfection then drizzled with decadent mayo.



The dynamic duo, left, like the menu is a mix of classic and contemporary.



"Panko" Salmon: Chef's special, fried salmon (left), served with a dipping sauce topped by an egg yolk. Served with a side of rice and vegetables.

## 3 Best Sellers

- "Fishes" Yakitori - Chicken Meat Ball \$9
- Hamachi Tataki \$13
- Tonkatsu \$12.50

## Honsu

88 (Greenwich St.) 1st Fl. (at York St.) Jersey City, NJ 07310  
TEL: 201.384.2746 | [www.honsu.com/jp](http://www.honsu.com/jp)

Lunch Mon-Fri 11 am–3 pm Dinner Mon-Tue 5–10 pm, Tu & Sat 4:30–10 pm, Sun 4:30–10 pm



Worked in a hipster Jersey City neighborhood for the past ten years, Honsu, a modern Japanese restaurant, recently moved a few blocks away from its original home to a spot with more space and a revamped menu. What differentiates Honsu from other restaurants is its original cuisine created by co-owners and Executive Chef Jason Chen. "I keep challenging myself and being creative," he says. His spent surely is reflected in Honsu's offerings. Spicy Tuna Jumbo, cone-shaped spicy tuna atop a deep-fried shell roll highlights

meltingly soft tuna and the crunchy, tempura-style roll, which first rolls and then harmonizes in your mouth. The restaurant receives a huge number of orders for this dish every day, so there is one chef devoted exclusively to making it. Honsu also adds new dishes, and one example from this new line-up is Grilled Tuna Steak. Coated with a dusting of cayenne pepper, topped with mango salsa, and garnished with wasabi cream sauce, this dacha-style seafood steak offers a surprising mix of textures and flavors. The restaurant no longer offers BYOB, but now it serves carefully selected quality wine and sake at affordable prices, and there is no wine or sake by bottle for over \$50. You cannot miss its Japanese liquor-based cocktails, such as the *Cyber* "MF" and the Honsu-Chubard. Honsu has discounts on drinks for Chopsticks NY readers. Check out page 56 for details.



You will surely get hooked on Honsu's Grilled Tuna Steak. Spicy rolls, miso-broths, and tempura are all combined into one dish.



Honsu-Chubard—made with steaks, Sapporo beer, cucumber and fresh herbs—goes well with the *Sapporo* (5) full size of the new uniforms by Chef Chen.



The spiced restaurant with high ceilings and modern decor consists of three rooms—the first dining room, the bar, and the kitchen—and can accommodate up to 100 people.

## 3 Best Sellers

- Spicy Tuna Tartar
- Volcano King
- Wasabi Dumpling

\$12  
\$15  
\$13

## Tempura Matsui

222 E. 39th St. (bet. 3rd & 3rd Ave.) New York, NY 10016  
TEL: 212.915.6840 | [www.tempuramatsui.com](http://www.tempuramatsui.com)

Mon-Sat, 6–11 pm

NEW!

Tempura, deep-fried seafood and vegetables, has been enjoyed in Japan for more than 300 years, and—like *sushi* and *soba*—it embodies Japan's rich food culture and craftsmanship. New Yorkers can now enjoy authentic Japanese tempura in the luxurious, multi-course dining room at the newly opened, Tempura Matsui. The Midtown haven, with only sixteen seats (nine at the counter and the rest at tables), offers a sophisticated genuine tempura experience. As at fancy sushi restaurants, diners can sit at the counter right in front of tempura chefs and enjoy watching them masterfully prepare and serve tempura, piece by piece. The restaurant's dual tempura uses "as thin as possible." They blend top-quality safflower oil and cottonseed oil to give the tempura a light yet crisp texture, capturing the umami of fresh ingredients (all seafood is shipped directly from the Tsukiji Fish Market in Tokyo, and vegetables are from a select Japanese farm in the U.S.). The two-hour multi-course tasting menu also includes non-tempura dishes, such as *sashimi* and sea urchin egg coated (*chawanabashi*) and ends with a special prawn *kakigori* tempura over rice and a seasonal dessert. Immerse yourself in the tempura symphony conducted by Tempura Matsui and appreciate these Japanese delicacies.



Tempura Matsui has tempura chefs who are experts at making a variety of tempura, including a variety of seafood and vegetables.



Placed alongside Tempura Over Rice in the perfect place (perfect) for the meal.



The tempura bar and tempura table are from solid, old growth white oak and feature a beautiful natural edge.

## 3 Best Sellers

- Ebi (shrimp) Tempura
- Uni Yaka-maki Tempura
- Anago (seaperch) Tempura

\*Based on part of the ETOE Tasting Menu

# The Thrill of the Grill at the New Torishin

Yakitori Torishin needs little introduction for people who live north of Grand Central Terminal. For over a decade, this Upper East Side mainstay thrilled diners with authentic Japanese Yakitori – grilled skewered chicken made on Japanese grills. But the restaurant recently moved to larger digs in Midtown West, bringing along its fervently loyal regulars, while also staking its claim in the popular dining district. But fish lovers are encouraged to visit this restaurant, as it presents some of the best fish that supplies True World Foods has to offer.

Overseen by Chef Masumi Kono since opening in 2006, Torishin is one of those rare places that makes you feel like you're stepping into a restaurant in Tokyo. It's not just the cuisine, but also the culinary philosophy and dedication to service that makes this place a cut above. And there is no pretension about it – Torishin simply wants to share with its patrons the best possible food. Every aspect of the dishes, from preparation to presentation is thoughtfully conceived and flawlessly executed. The new Torishin West space complements things perfectly – from the open kitchen to the expanded seating space, as well as a brand new seven-seat Omakase (Chef's Choice) bar.

While chicken and meat dishes are often the focus for most diners, the fish dishes at Torishin have been equally lauded, and the restaurant is in constant demand of scallops, sea urchin, crab, eel, and much more from True World Foods. The Hoko Utsi, a lightly marinated and broiled serving of sea-urchin, is among the most jaw dropping and delicious dishes. Diners also can't resist the Shrimmed Scallop, served directly from a giant shell. Head to the Omakase Bar, and the Chef's Select Menu presents dishes like Grilled Pacific Oysters, Yuzu-marinated Octopus, and a variety of inventive dishes.

Once a week, the Chef orders from True World a shipment of 24 pieces of fresh, never frozen Mennoko (Cod and Pollack roe) from Hokkaido, Japan. For dining enthusiasts who are always seeking rare ingredients, this is some of the best available fish roe in the world, and Chef Kono serves it on Wednesdays until it runs out (usually within one or two days).

Chef Kono has spent about a decade with True World as a provider. "Nearly all our fish is from there, and it's never been less than the highest quality." He added, "And the customer service is incredible. They are responsive, reliable, and will even come on a Sunday if I need them. I even order many of my vegetables from them." Vegetables? That's correct. Along with fresh fish, True World supplies a number of fresh herbs, fruits, and vegetables including Wasabi, Mitsuha (Japanese parsley), Yuzu (Japanese citrus), and even edible algae such as Sea Grapes.

West Siders can welcome Torishin to the growing stable of exceptional local restaurants, and East Siders can find an old friend in a new neighborhood. But no matter where you live in New York City, coming to this restaurant will certainly transport you to somewhere special.



The Hoko Utsi is mind-blowingly good. If you're not eating, you need to treat yourself to this ASAP.

Torishin grills everything to perfection, whether it is octopus or seasonal vegetables. Fish about eating something for everyone!



Chef Kono presenting his Grilled Sea Urchin. It's the type of great presentation that when he speaks.



The new Omakase Bar. The Chef's Select Menu offers the best of the best – don't be surprised if people are looking over your shoulder.



## Japanese Restaurant Guide

**\$25** Average price for a three-course meal with a beverage in 2015

- Sushi bar (day only)
- Open for lunch
- On-Going
- Delivery
- Family Dining
- Private Dining
- Local Favorite
- Sushibar
- Business Dining

- Chagrin available at [www.chagrinokany.com](http://www.chagrinokany.com)
- Chagrin on NY available to book up

### Upper West

**Upper West Bar Maza**  
200 Columbus Ave. (at Columbus St.)  
212-693-0808

**Upper West Dan Japanese Restaurant**  
200 Columbus Ave. (at Columbus St.)  
212-693-0808

**Upper West Ben**  
200 Columbus Ave. (at Columbus St.)  
212-693-0808

**Upper West Hana**  
200 Columbus Ave. (at Columbus St.)  
212-693-0808

**Upper West Ichiro Restaurant**  
200 Columbus Ave. (at Columbus St.)  
212-693-0808

**Upper West Jia Ramen\***  
200 Columbus Ave. (at Columbus St.)  
212-693-0808

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200 Columbus Ave. (at Columbus St.)  
212-693-0808

**Upper West Kama**  
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**Upper West Ocu**  
200 Columbus Ave. (at Columbus St.)  
212-693-0808

**Upper West Pinaut Sushi\***  
200 Columbus Ave. (at Columbus St.)  
212-693-0808

**Upper West Rie Rie Ken**  
200 Columbus Ave. (at Columbus St.)  
212-693-0808

**Upper West SAKU\***  
200 Columbus Ave. (at Columbus St.)  
212-693-0808

**Upper West Sage Grill**  
200 Columbus Ave. (at Columbus St.)  
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## GRAND OPENING

# SUSHI INOUE

581 Lenox Ave., (at 129th St.)  
646-766-0355

*"Skillfully prepared sushi that feeds the soul"*

[WWW.SUSHIINOUE.COM](http://WWW.SUSHIINOUE.COM)



### Lunch Time Special

## Bara Chirashi Set

**\$10**

Serve with hot or cold (sushi needed) and appetizer (sushi needed) to 20 min per day

**Includes three scoops of**  
**SOBA TOTTO**  
**2100 1st Ave. (at 129th St.)**  
**212-693-0808**

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**Includes three scoops of**  
**SOBA TOTTO**  
**2100 1st Ave. (at 129th St.)**  
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## DONBURI-YA

# NEW OPEN!

253 WEST 55TH STREET  
NEW YORK, NY 10019  
(212).980.7909

**OPEN HOURS**  
Mon-Fri 11:45am-2:30pm, 5:30pm-4am  
Sat 5:30pm-4am / Sun 5:30pm-11pm  
<http://www.donburi-ya.com>

<b>Upper West</b>	<b>Sushi Yo Z</b>
421 W. 76th St. (bet. F & 7th Ave.) 212-647-4102	\$115 <small>11-11 PM</small> \$105 <small>12-11 PM</small>
<b>Upper West</b>	<b>Tsuzum</b>
280 Columbus Ave. (bet. 75th & 76th St.) 212-685-1228	\$125 <small>11-11 PM</small> \$105 <small>12-11 PM</small>
<b>Upper West</b>	<b>Vine Sushi &amp; Sake*</b>
2052 8th Ave. (bet. 17th & 19th St.) 212-221-8871	\$25 <small>11-11 PM</small> \$20 <small>12-11 PM</small>
<b>Upper West</b>	<b>Yenfa Ramen*</b>
322 Amsterdam Ave. (bet. 10th & 11th Ave.) 212-622-0805	\$11 <small>11-11 PM</small> \$10 <small>12-11 PM</small>

## Upper East

<b>Upper East</b>	<b>Ali Sush</b>
742 E. 64th Ave. (bet. 70th & 71st St.) 212-435-6875	\$25 <small>11-11 PM</small> \$20 <small>12-11 PM</small>
<b>Upper East</b>	<b>AMURA*</b>
742 E. 64th Ave. (bet. 70th & 71st St.) 212-435-6875	\$25 <small>11-11 PM</small> \$20 <small>12-11 PM</small>
<b>Upper East</b>	<b>Guogun</b>
506 E. 67th St. (bet. 1st & 2nd Ave.) 212-729-9839	\$40 <small>11-11 PM</small> \$35 <small>12-11 PM</small>
<b>Upper East</b>	<b>Pup Yummy</b>
742 E. 64th Ave. (bet. 70th & 71st St.) 212-435-6875	\$25 <small>11-11 PM</small> \$20 <small>12-11 PM</small>
<b>Upper East</b>	<b>Glass</b>
506 E. 67th St. (bet. 1st & 2nd Ave.) 212-435-9839	\$25 <small>11-11 PM</small> \$20 <small>12-11 PM</small>
<b>Upper East</b>	<b>Hana</b>
1035 3rd Ave. (bet. 70th & 71st St.) 212-435-1221	\$25 <small>11-11 PM</small> \$20 <small>12-11 PM</small>

<b>Upper East</b>	<b>Hana Sake Bar</b>
1035 3rd Ave. (bet. 70th & 71st St.) 212-435-1221	\$25 <small>11-11 PM</small> \$20 <small>12-11 PM</small>
<b>Upper East</b>	<b>Ichiro</b>
484 2nd Ave. (bet. 17th & 18th St.) 212-381-4000	\$35 <small>11-11 PM</small> \$30 <small>12-11 PM</small>
<b>Upper East</b>	<b>Kawakawa</b>
971 Lexington Ave. (bet. 12th & 13th St.) 212-721-6222	\$25 <small>11-11 PM</small> \$20 <small>12-11 PM</small>
<b>Upper East</b>	<b>IMASE*</b>
1037 3rd Ave. (bet. 12th & 13th St.) 212-691-1221	\$40 <small>11-11 PM</small> \$35 <small>12-11 PM</small>
<b>Upper East</b>	<b>IRON Sushi*</b>
302 E. 78th St. (bet. 1st & 2nd Ave.) 212-729-9839	\$25 <small>11-11 PM</small> \$20 <small>12-11 PM</small>
<b>Upper East</b>	<b>Isthmus</b>
389 3rd Ave. (bet. 12th & 13th St.) 212-435-1221	\$25 <small>11-11 PM</small> \$20 <small>12-11 PM</small>
<b>Upper East</b>	<b>Iwatsuki Sushi</b>
1032 3rd Ave. (bet. 12th & 13th St.) 212-381-4000	\$25 <small>11-11 PM</small> \$20 <small>12-11 PM</small>
<b>Upper East</b>	<b>Ka Sushi (2nd Ave.)</b>
1035 3rd Ave. (bet. 12th & 13th St.) 212-435-1221	\$25 <small>11-11 PM</small> \$20 <small>12-11 PM</small>
<b>Upper East</b>	<b>Ka Sushi (York Ave.)</b>
1035 3rd Ave. (bet. 12th & 13th St.) 212-435-1221	\$25 <small>11-11 PM</small> \$20 <small>12-11 PM</small>
<b>Upper East</b>	<b>Koko Sushi*</b>
1035 3rd Ave. (bet. 12th & 13th St.) 212-435-1221	\$25 <small>11-11 PM</small> \$20 <small>12-11 PM</small>
<b>Upper East</b>	<b>Kyoto Sushi</b>
1035 3rd Ave. (bet. 12th & 13th St.) 212-435-1221	\$25 <small>11-11 PM</small> \$20 <small>12-11 PM</small>

<b>Upper East</b>	<b>Matsu</b>
471 E. 70th St. (bet. 1st & 2nd Ave.) 212-744-0224	\$25 <small>11-11 PM</small> \$20 <small>12-11 PM</small>
<b>Upper East</b>	<b>Naruto Ramen*</b>
1035 3rd Ave. (bet. 12th & 13th St.) 212-435-1221	\$25 <small>11-11 PM</small> \$20 <small>12-11 PM</small>
<b>Upper East</b>	<b>Oaki Sushi</b>
1035 3rd Ave. (bet. 12th & 13th St.) 212-435-1221	\$25 <small>11-11 PM</small> \$20 <small>12-11 PM</small>
<b>Upper East</b>	<b>Poko</b>
302 E. 78th St. (bet. 1st & 2nd Ave.) 212-729-9839	\$25 <small>11-11 PM</small> \$20 <small>12-11 PM</small>
<b>Upper East</b>	<b>Sanshane</b>
484 2nd Ave. (bet. 17th & 18th St.) 212-381-4000	\$35 <small>11-11 PM</small> \$30 <small>12-11 PM</small>
<b>Upper East</b>	<b>Shiku Shiku 79*</b>
2145 79th St. (bet. 1st & 2nd Ave.) 212-435-1221	\$25 <small>11-11 PM</small> \$20 <small>12-11 PM</small>
<b>Upper East</b>	<b>Sushi Hana</b>
742 E. 64th Ave. (bet. 70th & 71st St.) 212-435-6875	\$25 <small>11-11 PM</small> \$20 <small>12-11 PM</small>
<b>Upper East</b>	<b>Sushi of Gari</b>
484 2nd Ave. (bet. 17th & 18th St.) 212-381-4000	\$35 <small>11-11 PM</small> \$30 <small>12-11 PM</small>
<b>Upper East</b>	<b>Sushi Sake*</b>
742 E. 64th Ave. (bet. 70th & 71st St.) 212-435-6875	\$25 <small>11-11 PM</small> \$20 <small>12-11 PM</small>
<b>Upper East</b>	<b>Sushi Saki</b>
1035 3rd Ave. (bet. 12th & 13th St.) 212-435-1221	\$25 <small>11-11 PM</small> \$20 <small>12-11 PM</small>
<b>Upper East</b>	<b>Tanoshi</b>
1035 3rd Ave. (bet. 12th & 13th St.) 212-435-1221	\$25 <small>11-11 PM</small> \$20 <small>12-11 PM</small>

<b>Upper East</b>	<b>Tanoshi Sake Sake Bar*</b>
1035 3rd Ave. (bet. 12th & 13th St.) 212-435-1221	\$25 <small>11-11 PM</small> \$20 <small>12-11 PM</small>
<b>Upper East</b>	<b>Tsuzum</b>
280 Columbus Ave. (bet. 75th & 76th St.) 212-685-1228	\$125 <small>11-11 PM</small> \$105 <small>12-11 PM</small>
<b>Upper East</b>	<b>Tsuzum</b>
280 Columbus Ave. (bet. 75th & 76th St.) 212-685-1228	\$125 <small>11-11 PM</small> \$105 <small>12-11 PM</small>
<b>Upper East</b>	<b>Tokubei 86*</b>
1035 3rd Ave. (bet. 12th & 13th St.) 212-435-1221	\$25 <small>11-11 PM</small> \$20 <small>12-11 PM</small>
<b>Upper East</b>	<b>Toteya</b>
742 E. 64th Ave. (bet. 70th & 71st St.) 212-435-6875	\$25 <small>11-11 PM</small> \$20 <small>12-11 PM</small>
<b>Upper East</b>	<b>Wajima</b>
1035 3rd Ave. (bet. 12th & 13th St.) 212-435-1221	\$25 <small>11-11 PM</small> \$20 <small>12-11 PM</small>
<b>Upper East</b>	<b>Wasshi Lobby</b>
742 E. 64th Ave. (bet. 70th & 71st St.) 212-435-6875	\$25 <small>11-11 PM</small> \$20 <small>12-11 PM</small>
<b>Upper East</b>	<b>YUKA*</b>
1035 3rd Ave. (bet. 12th & 13th St.) 212-435-1221	\$25 <small>11-11 PM</small> \$20 <small>12-11 PM</small>
<b>Upper East</b>	<b>Yuko</b>
1035 3rd Ave. (bet. 12th & 13th St.) 212-435-1221	\$25 <small>11-11 PM</small> \$20 <small>12-11 PM</small>

## Midtown West

<b>Midtown West</b>	<b>Ali Sush</b>
742 E. 64th Ave. (bet. 70th & 71st St.) 212-435-6875	\$25 <small>11-11 PM</small> \$20 <small>12-11 PM</small>

# Japanese Midnight Bar open only after midnight...

我们经营三家店铺从早到晚提供热情的料理店。可是深夜的时段我们一家小店，为客人准备新鲜的料理和美酒。如果想在深夜的时段中寻找美味日式料理的话，我们的店铺是最佳不过了。



I like to chat as much as serving my customers. Please feel at home and enjoy my Izakaya food and drink.

**Shinya Shokudo**  
Mid-East Midnight/12:00am - 4:00am  
246 E 52nd St (bet. 2nd & 3rd Ave.)  
212-694-1234





<b>Midtown West</b>	<b>Abu Sush</b>
201 W 124th St. (bet. 8th & 9th Ave.) 212-264-2288	\$\$\$ 
<b>Midtown West</b>	<b>Aoki</b>
204 W 42nd St. (bet. Broadway & 5th Ave.) 212-456-2105	\$\$\$ 
<b>Midtown West</b>	<b>Bambino 52</b>
34 W 52nd St. (bet. 5th & 6th Ave.) 212-252-7172	\$\$\$ 
<b>Midtown West</b>	<b>Beasthouse</b>
47 W 38th St. (bet. 5th & 6th Ave.) 212-511-4326	\$\$\$ 
<b>Midtown West</b>	<b>Bento Sushi*</b>
140 Broadway (bet. 20th & 25th St.) 212-674-7423	\$4 
<b>Midtown West</b>	<b>COONBURG-PA*</b>
232 W 120th St. (bet. Broadway & 8th Ave.) 212-620-7127	\$\$\$ 
<b>Midtown West</b>	<b>Go Sushi</b>
248 W 14th St. (bet. 5th & 6th Ave.) 212-476-2298	\$\$\$ 
<b>Midtown West</b>	<b>GO! GO! CURRY*</b>
 The 1st place winner of Japan's Curry contest is the only one that the only curry place with vegetarian. They are known for being lots of donuts and more. New address: 201 W 124th St. (bet. 8th & 9th Ave.) 212-264-2288	\$\$\$ 
<b>Midtown West</b>	<b>Honolulu Sushi</b>
212 W 14th St. (bet. 5th & 6th Ave.) 212-620-7127	\$\$\$ 

<b>Midtown West</b>	<b>Hoop</b>
201 W 124th St. (bet. Broadway & 8th Ave.) 212-264-2288	\$\$\$ 
<b>Midtown West</b>	<b>Ichimasa</b>
227 W 108th St. (bet. 5th & 6th Ave.) 212-252-4802	\$\$\$ 
<b>Midtown West</b>	<b>Izakaya</b>
211 W 48th St. (bet. 7th & 8th Ave.) 212-264-2135	\$\$\$ 
<b>Midtown West</b>	<b>IPPUDO NY WESTSIDE</b>
301 W 210th St. (bet. 17th & 18th Ave.) 212-512-2202	\$\$\$ 
<b>Midtown West</b>	<b>ISE Menka-toi 36</b>
62 W 35th St. (bet. 5th & 6th Ave.) 212-764-4152	\$\$\$ 
<b>Midtown West</b>	<b>Ichimasa</b>
211 W 14th St. (bet. 5th & 6th Ave.) 212-764-4152	\$\$\$ 
<b>Midtown West</b>	<b>KATSUHAMAMU*</b>
4140 W 150th St. (bet. 5th & 6th Ave.) 212-620-7127	\$\$\$ 
<b>Midtown West</b>	<b>Katsue-42</b>
301 W 42nd St. (bet. 5th & 6th Ave.) 212-264-2135	\$\$\$ 
<b>Midtown West</b>	<b>Kai</b>
409 W 10th St. (bet. 5th & 6th Ave.) 212-512-2202	\$\$\$ 
<b>Midtown West</b>	<b>Men Sushi*</b>
417 W 124th St. (bet. 18th & 19th Ave.) 212-512-2202	\$\$\$ 
<b>Midtown West</b>	<b>Minato Sushi</b>
212 W 40th St. (bet. 5th & 6th Ave.) 212-620-7127	\$\$\$ 

<b>Midtown West</b>	<b>Natsu</b>
227 W 108th St. (bet. Broadway & 8th Ave.) 212-252-4802	\$\$\$ 
<b>Midtown West</b>	<b>Nippon*</b>
241 W 17th St. (bet. Broadway & 5th Ave.) 416-454-2252	\$\$\$ 
<b>Midtown West</b>	<b>NOBU 57</b>
409 W 5th St. (bet. 5th & 6th Ave.) 212-764-4152	\$\$\$ 
<b>Midtown West</b>	<b>Oake*</b>
302 W 48th St. (bet. 7th & 8th Ave.) 212-512-2202	\$\$\$ 
<b>Midtown West</b>	<b>Oakey Times Square</b>
141 W 4th St. (bet. 5th & 6th Ave.) 212-764-4152	\$\$\$ 

<b>Midtown West</b>	<b>Sake Bar Hagi</b>
101 W 41st St. (bet. 5th & 6th Ave.) 212-264-2288	\$\$\$ 
<b>Midtown West</b>	<b>Sapporo*</b>
102 W 41st St. (bet. 5th & 6th Ave.) 212-264-2288	\$\$\$ 
<b>Midtown West</b>	<b>SHABU SHABU KORE*</b>
212 W 10th St. (bet. 5th & 6th Ave.) 212-764-4152	\$\$\$ 
<b>Midtown West</b>	<b>Shogun</b>
201 W 14th St. (bet. 5th & 6th Ave.) 212-512-2202	\$\$\$ 
<b>Midtown West</b>	<b>Soba Mopon*</b>
101 W 41st St. (bet. 5th & 6th Ave.) 212-264-2288	\$\$\$ 



**The sake bar is now open**

at IPPUDO Westside

**SAKE BAR**

Our extensive selection of sake are carefully chosen by our sake sommeliers

221 W 51st St. (bet. 8th & 9th Ave.)  
212-620-7127  
www.ippudo.com

Mon-Thurs 11am-3:30pm  
Fri, Sat 11am-3:30pm  
Sun 11am-10:30pm



**Umi Cold Ramen**  
\$15

**Available Only at the Hell's Kitchen location!**

**Try our new appetizer!**

**Happy Hour - Ramen Set**  
Tue-Fri 11:30am-3:45pm  
Mon-Fri 4:30-6:30pm

Char-Bro Pork Omelet \$25 → \$1.25  
Char-Bro Miso Don \$5.50 → \$2.75  
Beef Tami Don \$8.50 → \$3.25  
Umi Don \$2.50 → \$2.75

**TOTTO & RAMEN**

**TOTTO RAMEN in Hell's Kitchen**  
154 W 51st St. (bet. 8th & 10th Ave.) 646-546-6056  
Mon 4:30-11pm, Tue-Sat 11:30am-3:45pm 4:30-11pm  
Sun 11:30am-3:30pm



**Introducing New Summer Items**

**HAPPY HOUR!**

**1 Topping Free**  
Mon-Wed 11:30am-1:30pm

**Appetizers & Alcohol Half Price**  
Mon-Fri 4:30pm-6:30pm

**Free Extra Noodles**  
Fri 12:00pm-1:00pm

**HIDE-CHAN RAMEN**  
248 E 52nd St 2nd Fl (bet. 2nd & 3rd Ave) 212-613-1600

<b>Midtown West</b>	<b>Suzuyasu</b>
237 W 58th St. (bet. Broadway & 5th Ave.) 212-693-0332	<b>\$25</b>
<b>Midtown West</b>	<b>Sushi Domo</b>
238 W 59th St. (bet. 6th Ave.) 212-751-9925	<b>\$25</b>
<b>Midtown West</b>	<b>Sushi de Gari 46</b>
501 W 46th St. (bet. 5th Ave.) 212-693-0229	<b>\$25</b>
<b>Midtown West</b>	<b>Sushi Doku</b>
505 11th Ave. (bet. 29th St.) 212-431-0229	<b>\$25</b>
<b>Midtown West</b>	<b>Sushi Zen</b>
107 W 44th St. (bet. 3rd & 4th Ave.) 212-693-0727	<b>\$25</b>
<b>Midtown West</b>	<b>Sushiteka*</b>
121 W 49th St. (bet. 5th Ave.) 212-693-2702	<b>\$45</b>
<b>Midtown West</b>	<b>Sushiya*</b>
217 W 56th St. (bet. 5th Ave.) 212-693-1776	<b>\$25</b>
<b>Midtown West</b>	<b>TABATA*</b>
540 1st Ave. (bet. 10th & 11th St.) 212-679-7021	<b>\$35</b>
<b>Midtown West</b>	<b>Tsukayasu Ramen</b>
442 10th Ave. (bet. 3rd & 4th St.) 212-687-0735	<b>\$12</b>
<b>Midtown West</b>	<b>Totto Ramen W 52nd</b>
424 W 52nd St. (bet. 6th & 7th Ave.) 846-236-0259	<b>\$25</b>
<b>Midtown West</b>	<b>Totto Ramen W 52nd</b>
501 W 52nd St. (bet. 5th & 6th Ave.) 212-693-0252	<b>\$25</b>
<b>Midtown West</b>	<b>Toriko TOTTO</b>
201 W 47th St. (bet. Broadway & 7th Ave.) 212-764-4625	<b>\$45</b>
<b>Midtown West</b>	<b>Yammy Sushi*</b>
22 Riverside Plaza (Corner Canal) 212-452-7575	<b>\$25</b>

\* Chapsticks NY available to pick up

Midtown East	
<b>Midtown East</b>	<b>Aburaya Kinokosuke*</b>
213 E 48th St. (bet. 3rd Ave.) 212-497-9454	<b>\$25</b>
<b>Midtown East</b>	<b>Arena Sushi</b>
194 10th Ave. (bet. 5th & 6th St.) 212-371-6229	<b>\$25</b>
<b>Midtown East</b>	<b>Arena*</b>
211 48th St. (bet. Madison & 5th Ave.) 212-693-0229	<b>\$25</b>
<b>Midtown East</b>	<b>Gyo-Kaku*</b>
158 3rd Ave. (bet. 1st St.) 212-763-4856	<b>\$45</b>
<b>Midtown East</b>	<b>Hakobai</b>
730 1st Ave. (bet. 3rd Ave.) 212-675-7171	<b>\$25</b>
<b>Midtown East</b>	<b>Hony</b>
222 1st Ave. (bet. 1st St.) 212-693-0864	<b>\$25</b>
<b>Midtown East</b>	<b>Hontokuan</b>
117 46th St. (bet. Madison & 1st Ave.) 212-380-5455	<b>\$25</b>
<b>Midtown East</b>	<b>Hiro-Gama Ramen</b>
280 E 52nd St. (bet. 3rd & 4th Ave.) 212-672-3030	<b>\$25</b>
<b>Midtown East</b>	<b>HINADA</b>
182 E 108th St. (bet. 3rd Ave.) 212-763-2574	<b>\$25</b>
<b>Midtown East</b>	<b>Hiroshi Japanese Fusion</b>
585 3rd Ave. (bet. 34th & 35th St.) 212-693-0229	<b>\$25</b>
<b>Midtown East</b>	<b>Izakaya Arisake</b>
289 E 104th St. (bet. 3rd & 4th Ave.) 212-351-7562	<b>\$25</b>
<b>Midtown East</b>	<b>Izakaya Riki</b>
1811 4th St. (bet. 3rd & 4th Ave.) 212-693-0229	<b>\$45</b>
<b>Midtown East</b>	<b>Jukus</b>
257 E 52nd St. (bet. 3rd Ave.) 212-693-0229	<b>\$25</b>

<b>Midtown East</b>	<b>Kajaya</b>
185 E 20th St. (bet. 3rd Ave.) 212-693-0229	<b>\$25</b>
<b>Midtown East</b>	<b>KATSUHAMAGI*</b>
71 E 47th St. (bet. 3rd Ave.) 212-764-2009	<b>\$25</b>
<b>Midtown East</b>	<b>Kakaga</b>
125 E 20th St. (bet. 3rd Ave.) 212-693-0229	<b>\$25</b>
<b>Midtown East</b>	<b>Kanuma Zushi</b>
71 E 48th St. (bet. Madison & 5th Ave.) 212-693-0229	<b>\$25</b>
<b>Midtown East</b>	<b>Lucky Cat</b>
232 E 42nd St. (bet. 3rd Ave.) 212-693-0229	<b>\$25</b>
<b>Midtown East</b>	<b>Maachikake-Tai</b>
129 E 49th St. (bet. 3rd & 4th Ave.) 212-693-0229	<b>\$25</b>
<b>Midtown East</b>	<b>Narita-Sushi</b>
435 E 106th St. (bet. 3rd Ave.) 212-693-0229	<b>\$25</b>
<b>Midtown East</b>	<b>NIKAI*</b>
435 E 106th St. (bet. 3rd Ave.) 212-693-0229	<b>\$25</b>
<b>Midtown East</b>	<b>Nippur*</b>
185 E 104th St. (bet. 3rd Ave.) 212-693-0229	<b>\$45</b>
<b>Midtown East</b>	<b>Nishiki Shokun</b>
117 E 48th St. (bet. 3rd Ave.) 212-693-0229	<b>\$25</b>
<b>Midtown East</b>	<b>NIKUNIKU</b>
127 10th St. (bet. 3rd Ave.) 212-693-0229	<b>\$25</b>
<b>Midtown East</b>	<b>Onosaka Tokuji</b>
471 3rd Ave. (bet. 3rd & 4th St.) 212-693-0229	<b>\$25</b>

<b>Midtown East</b>	<b>Pikaya</b>
238 E 48th St. (bet. 3rd Ave.) 212-693-0229	<b>\$25</b>
<b>Midtown East</b>	<b>Sakagaya*</b>
107 E 48th St. (bet. 3rd Ave.) 212-693-0229	<b>\$25</b>
<b>Midtown East</b>	<b>Sakuraya*</b>
107 E 48th St. (bet. 3rd Ave.) 212-693-0229	<b>\$25</b>
<b>Midtown East</b>	<b>Sakuraya*</b>
107 E 48th St. (bet. 3rd Ave.) 212-693-0229	<b>\$25</b>
<b>Midtown East</b>	<b>Shirayama Shokudo</b>
107 E 48th St. (bet. 3rd Ave.) 212-693-0229	<b>\$25</b>
<b>Midtown East</b>	<b>Shokun &amp; Tapes AKA</b>
107 E 48th St. (bet. 3rd Ave.) 212-693-0229	<b>\$25</b>
<b>Midtown East</b>	<b>Soba TOTTO</b>
107 E 48th St. (bet. 3rd Ave.) 212-693-0229	<b>\$45</b>
<b>Midtown East</b>	<b>Sushi Tama</b>
107 E 48th St. (bet. 3rd Ave.) 212-693-0229	<b>\$25</b>
<b>Midtown East</b>	<b>Sushi Yon*</b>
107 E 48th St. (bet. 3rd Ave.) 212-693-0229	<b>\$25</b>
<b>Midtown East</b>	<b>Sushi Yon</b>
107 E 48th St. (bet. 3rd Ave.) 212-693-0229	<b>\$25</b>
<b>Midtown East</b>	<b>Sushiteka*</b>
107 E 48th St. (bet. 3rd Ave.) 212-693-0229	<b>\$45</b>
<b>Midtown East</b>	<b>TERUYAMA BOY</b>
107 E 48th St. (bet. 3rd Ave.) 212-693-0229	<b>\$25</b>
<b>Midtown East</b>	<b>TOMI JAZZ</b>
107 E 48th St. (bet. 3rd Ave.) 212-693-0229	<b>\$25</b>

## Naruto Ramen Upper West Side

2634 Broadway  
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NY, NY 10025  
Tel. 212-222-0229



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10 pieces 20 pieces  
\$100+  
\$120+  
\$150+  
\$180+  
\$210+

<b>Midtown East</b>	<b>Sunny Korean E-Mid</b>
200 E. 57th St. (bet. 2nd & 3rd Ave.) 212-693-6892	<b>\$25 L</b> 212-693-6892
<b>Midtown East</b>	<b>West-Born Bratskys</b>
100 E. 58th St. (bet. 2nd & 3rd Ave.) 212-693-6892	<b>\$25 L</b> 212-693-6892
<b>Midtown East</b>	<b>Yokosuka GEM</b>
250 E. 57th St. (bet. 2nd & 3rd Ave.) 212-693-6892	<b>\$25 L</b> 212-693-6892
<b>Midtown East</b>	<b>YAMA Restaurant</b>
300 E. 57th St. (bet. 2nd & 3rd Ave.) 212-693-6892	<b>\$25 L</b> 212-693-6892
<b>Midtown East</b>	<b>Yamaguchi Tokyo</b>
100 E. 57th St. (bet. 2nd & 3rd Ave.) 212-693-6892	<b>\$25 L</b> 212-693-6892

## Korea Town

<b>Greenwich</b>	<b>Ichu Umi Restaurant*</b>
871 Third St. (bet. Midway & 50 Ave.) 718-795-7554	<b>\$25 L</b> 718-795-7554
<b>Greenwich</b>	<b>Isakaya MCW*</b>
510 W. 5th St. (bet. 1st & 2nd Ave.) 646-361-0294	<b>\$25 L</b> 646-361-0294
<b>Greenwich</b>	<b>Karakaya</b>
210 2nd St. (bet. 1st & 2nd Ave.) 212-693-7123	<b>\$25 L</b> 212-693-7123
<b>Greenwich</b>	<b>Soyama Sushi</b>
11 W. 5th St. (bet. 1st & 2nd Ave.) 212-693-7123	<b>\$25 L</b> 212-693-7123

## Chelsea

<b>Chelsea</b>	<b>AA Ichiban Sash</b>
100 W. 11th St. (bet. 1st & 2nd Ave.) 212-693-7123	<b>\$25 L</b> 212-693-7123

<b>Chelsea</b>	<b>Ajisan Ramen*</b>
100 W. 11th St. (bet. 1st & 2nd Ave.) 212-693-7123	<b>\$25 L</b> 212-693-7123
<b>Chelsea</b>	<b>Anaka Sash*</b>
100 W. 11th St. (bet. 1st & 2nd Ave.) 212-693-7123	<b>\$25 L</b> 212-693-7123
<b>Chelsea</b>	<b>Blue Ginger</b>
100 W. 11th St. (bet. 1st & 2nd Ave.) 212-693-7123	<b>\$25 L</b> 212-693-7123
<b>Chelsea</b>	<b>Cherry</b>
100 W. 11th St. (bet. 1st & 2nd Ave.) 212-693-7123	<b>\$25 L</b> 212-693-7123

**enaja\***

400 W. 11th St. (bet. 1st & 2nd Ave.)  
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enaja is a 100% organic, non-GMO, and locally sourced restaurant. We are proud to serve you the best of our local produce. We are also proud to serve you the best of our local produce. We are also proud to serve you the best of our local produce.

**GO! GO! CURRY\***

400 W. 11th St. (bet. 1st & 2nd Ave.)  
212-693-7123

GO! GO! CURRY is a 100% organic, non-GMO, and locally sourced restaurant. We are proud to serve you the best of our local produce. We are also proud to serve you the best of our local produce. We are also proud to serve you the best of our local produce.

<b>Chelsea</b>	<b>Honolulu Cafe*</b>
100 W. 11th St. (bet. 1st & 2nd Ave.) 212-693-7123	<b>\$25 L</b> 212-693-7123
<b>Chelsea</b>	<b>MOJO Sushi</b>
100 W. 11th St. (bet. 1st & 2nd Ave.) 212-693-7123	<b>\$25 L</b> 212-693-7123
<b>Chelsea</b>	<b>Isakaya McHard</b>
100 W. 11th St. (bet. 1st & 2nd Ave.) 212-693-7123	<b>\$25 L</b> 212-693-7123
<b>Chelsea</b>	<b>Isakaya Taro</b>
100 W. 11th St. (bet. 1st & 2nd Ave.) 212-693-7123	<b>\$25 L</b> 212-693-7123

<b>Chelsea</b>	<b>Kita Sash*</b>
100 W. 11th St. (bet. 1st & 2nd Ave.) 212-693-7123	<b>\$25 L</b> 212-693-7123
<b>Chelsea</b>	<b>Momoya Chabana</b>
100 W. 11th St. (bet. 1st & 2nd Ave.) 212-693-7123	<b>\$25 L</b> 212-693-7123
<b>Chelsea</b>	<b>Monster Sash*</b>
100 W. 11th St. (bet. 1st & 2nd Ave.) 212-693-7123	<b>\$25 L</b> 212-693-7123
<b>Chelsea</b>	<b>MOJO MOJO</b>
100 W. 11th St. (bet. 1st & 2nd Ave.) 212-693-7123	<b>\$25 L</b> 212-693-7123
<b>Chelsea</b>	<b>Naka Naka</b>
100 W. 11th St. (bet. 1st & 2nd Ave.) 212-693-7123	<b>\$25 L</b> 212-693-7123

<b>Chelsea</b>	<b>Onyaya Chabana</b>
100 W. 11th St. (bet. 1st & 2nd Ave.) 212-693-7123	<b>\$25 L</b> 212-693-7123
<b>Chelsea</b>	<b>Tanaka Tavern</b>
100 W. 11th St. (bet. 1st & 2nd Ave.) 212-693-7123	<b>\$25 L</b> 212-693-7123
<b>Chelsea</b>	<b>Yokosuka Futaba</b>
100 W. 11th St. (bet. 1st & 2nd Ave.) 212-693-7123	<b>\$25 L</b> 212-693-7123

## Gramercy

<b>Gramercy</b>	<b>IS EAST</b>
100 W. 11th St. (bet. 1st & 2nd Ave.) 212-693-7123	<b>\$25 L</b> 212-693-7123

**Salmon Teriyaki Don** \$12.50

Get in or take out

A wonderful combination of salmon teriyaki, salmon rice, and salmon flakes. The popular item will definitely win the hearts of salmon lovers.

Authentic Japanese food at a reasonable price

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Mon-Fri 11:30 am-10pm Sat-Sun 12pm-10pm

ORGANIC YOUNG CHICKEN BROTH RAMEN  
NO MSG - EVERYTHING HOMEMADE

ひなた HINATA

100 E. 57th St. (bet. 2nd & 3rd Ave.)  
212-693-7123

11-11 30am-11:30pm  
12-12 12:00pm-11:30pm  
13-13 12:00pm-11:30pm

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141 E. 12th St. (bet. 1st & 2nd Ave.)  
12 W. 13th St. (bet. 1st & 2nd Ave.)  
231 Thompson St. (bet. 1st & 2nd Ave.)  
101 Massachusetts Ave. Cambridge, MA 02139

**Gennany Aji Sachi**  
 501 3rd Ave. 2nd Fl. 2nd Fl. 2nd Fl. 2nd Fl.  
 212-719-2222

**Gennany Chudo\***  
 212-719-2222

**Gennany Hana**  
 501 3rd Ave. 2nd Fl. 2nd Fl. 2nd Fl.  
 212-719-2222

**Gennany Hana**  
 501 3rd Ave. 2nd Fl. 2nd Fl. 2nd Fl.  
 212-719-2222

**Gennany Kanten Sachi East\***  
 501 3rd Ave. 2nd Fl. 2nd Fl. 2nd Fl.  
 212-719-2222

**Gennany Nishikawa\***  
 501 3rd Ave. 2nd Fl. 2nd Fl. 2nd Fl.  
 212-719-2222

**Gennany Mookawa**  
 501 3rd Ave. 2nd Fl. 2nd Fl. 2nd Fl.  
 212-719-2222

**Gennany Sachi**  
 501 3rd Ave. 2nd Fl. 2nd Fl. 2nd Fl.  
 212-719-2222

**Gennany Sachi SAMEA**  
 501 3rd Ave. 2nd Fl. 2nd Fl. 2nd Fl.  
 212-719-2222

**Gennany Sachi SHIN-NIN**  
 501 3rd Ave. 2nd Fl. 2nd Fl. 2nd Fl.  
 212-719-2222

**Gennany YAMA Restaurant**  
 501 3rd Ave. 2nd Fl. 2nd Fl. 2nd Fl.  
 212-719-2222

## West Village

**West Village Cho Cho Bee\***  
 501 3rd Ave. 2nd Fl. 2nd Fl. 2nd Fl.  
 212-719-2222

**West Village Gyo Restaurant\***  
 501 3rd Ave. 2nd Fl. 2nd Fl. 2nd Fl.  
 212-719-2222

**West Village EN Japanese Brasserie**  
 405 Hudson St. 2nd Fl. 2nd Fl. 2nd Fl.  
 212-719-2222

**West Village GO GO CURRY\***  
 405 Hudson St. 2nd Fl. 2nd Fl. 2nd Fl.  
 212-719-2222

**West Village Hobo Tatsu\***  
 405 Hudson St. 2nd Fl. 2nd Fl. 2nd Fl.  
 212-719-2222

**West Village Maru\***  
 405 Hudson St. 2nd Fl. 2nd Fl. 2nd Fl.  
 212-719-2222

**West Village Mikado\***  
 405 Hudson St. 2nd Fl. 2nd Fl. 2nd Fl.  
 212-719-2222

**West Village Miyaki**  
 405 Hudson St. 2nd Fl. 2nd Fl. 2nd Fl.  
 212-719-2222

**West Village Myyo**  
 405 Hudson St. 2nd Fl. 2nd Fl. 2nd Fl.  
 212-719-2222

**West Village Nagomi**  
 405 Hudson St. 2nd Fl. 2nd Fl. 2nd Fl.  
 212-719-2222

**West Village Ramen Tokoro\***  
 405 Hudson St. 2nd Fl. 2nd Fl. 2nd Fl.  
 212-719-2222

**West Village Ramen To West 3rd**  
 405 Hudson St. 2nd Fl. 2nd Fl. 2nd Fl.  
 212-719-2222

**West Village Ramen To West 4th**  
 405 Hudson St. 2nd Fl. 2nd Fl. 2nd Fl.  
 212-719-2222

**West Village Ruckersha\***  
 405 Hudson St. 2nd Fl. 2nd Fl. 2nd Fl.  
 212-719-2222

**West Village Sachi**  
 501 3rd Ave. 2nd Fl. 2nd Fl. 2nd Fl.  
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**West Village Sachi**  
 501 3rd Ave. 2nd Fl. 2nd Fl. 2nd Fl.  
 212-719-2222

**NEW ARRIVAL**  
 HIGASHI KOREAN B.B.Q. & NOODLE & ROKK BELD  
 501 3rd Ave. 2nd Fl. 2nd Fl. 2nd Fl.  
 212-719-2222

**West Village Uchiyokamura**  
 501 3rd Ave. 2nd Fl. 2nd Fl. 2nd Fl.  
 212-719-2222

**East Village**  
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 212-719-2222

**Robataya NY**  
 501 3rd Ave. 2nd Fl. 2nd Fl. 2nd Fl.  
 212-719-2222

**What's New**  
 "Robataya Entertainment" is now available during weekday lunch!  
 Try our new Lunch Specials and Robataya Discount!

**ROBATAYA NY**  
 501 3rd Ave. 2nd Fl. 2nd Fl. 2nd Fl.  
 212-719-2222

**Authentic Summer Ramen**  
 from Kyushu

**Ajisen Ramen**  
 Authentic Karamata Tancho

**Chirashi**  
 100 3rd Ave. 2nd Fl. 2nd Fl. 2nd Fl.  
 212-719-2222

**Chirashin**  
 100 3rd Ave. 2nd Fl. 2nd Fl. 2nd Fl.  
 212-719-2222

**Flushing**  
 100 3rd Ave. 2nd Fl. 2nd Fl. 2nd Fl.  
 212-719-2222

**WE'RE NOW OPEN FOR BRUNCH**

**Sat & Sun 3-6pm**

**Only \$9.95**

**Early Bird Special**  
 Mon-Fri 6-8pm  
 Sat & Sun 3-6pm  
 Short rib, White rice, Miso Soup or Sliced, and Ice Cream

**Happy Hour**  
 Mon-Fri 6-8pm  
 Sat & Sun 3-6pm  
 Kim Dori Beer \$3.50  
 Phoebe \$6.50  
 Large Hot Sake \$6.00

**YAKINKU WEST**  
 218 E. 9th St.  
 212-979-9238

### Don Village Cho-Ka Restaurant

50 1st Ave. (bet. 1st & 2nd Ave.)  
718-689-3983

\$15/L  
\$25/L

### Don Village Curry-Ya

Don Village Curry-Ya is a family-owned Japanese restaurant serving authentic Japanese food. Don Village Curry-Ya is a family-owned Japanese restaurant serving authentic Japanese food. Don Village Curry-Ya is a family-owned Japanese restaurant serving authentic Japanese food.

210 E. 13th St. (bet. 1st & 2nd Ave.)  
718-689-3983

\$15/L  
\$25/L

### Don Village Oishi

201 E. 13th St. (bet. 1st & 2nd Ave.)  
718-689-3983

\$15/L  
\$25/L

### Don Village East Noodle

110 1st Ave. (bet. 1st & 2nd Ave.)  
718-689-3983

\$15/L  
\$25/L

### Don Village Opa-Kake

24 Cooper St. (bet. 1st & 2nd Ave.)  
718-689-3983

\$15/L  
\$25/L

### Don Village Nikoma Hot Pot

50 E. 13th St. (bet. 1st & 2nd Ave.)  
718-689-3983

\$15/L  
\$25/L

### Don Village Nizuka

201 E. 13th St. (bet. 1st & 2nd Ave.)  
718-689-3983

\$15/L  
\$25/L

### Don Village Hi-Collar

210 E. 13th St. (bet. 1st & 2nd Ave.)  
718-689-3983

\$15/L  
\$25/L

### Don Village PFUDU NY

40 Cooper St. (bet. 1st & 2nd Ave.)  
718-689-3983

\$15/L  
\$25/L

### Don Village BOON SUSHI

210 E. 13th St. (bet. 1st & 2nd Ave.)  
718-689-3983

\$15/L  
\$25/L

### Don Village Isakaya

201 E. 13th St. (bet. 1st & 2nd Ave.)  
718-689-3983

\$15/L  
\$25/L

### Don Village Jack's Skillets & Sausa

210 E. 13th St. (bet. 1st & 2nd Ave.)  
718-689-3983

\$15/L  
\$25/L

### Don Village Japonica

110 Cooper St. (bet. 1st & 2nd Ave.)  
718-689-3983

\$15/L  
\$25/L

### Don Village JEWEL BANG

201 E. 13th St. (bet. 1st & 2nd Ave.)  
718-689-3983

\$15/L  
\$25/L

### Don Village Kanda Ramen House

201 E. 13th St. (bet. 1st & 2nd Ave.)  
718-689-3983

\$15/L  
\$25/L

### Don Village Karika

210 E. 13th St. (bet. 1st & 2nd Ave.)  
718-689-3983

\$15/L  
\$25/L

### Don Village Kye Ye

210 E. 13th St. (bet. 1st & 2nd Ave.)  
718-689-3983

\$15/L  
\$25/L

### Don Village Moya Place Sush

110 Cooper St. (bet. 1st & 2nd Ave.)  
718-689-3983

\$15/L  
\$25/L

### Don Village MINCA

201 E. 13th St. (bet. 1st & 2nd Ave.)  
718-689-3983

\$15/L  
\$25/L

### Don Village Off Tencho

110 Cooper St. (bet. 1st & 2nd Ave.)  
718-689-3983

\$15/L  
\$25/L

### Don Village Otago Greenweek Village

110 Cooper St. (bet. 1st & 2nd Ave.)  
718-689-3983

\$15/L  
\$25/L

### Don Village Oshika-Musashi

201 E. 13th St. (bet. 1st & 2nd Ave.)  
718-689-3983

\$15/L  
\$25/L

### Don Village Ramen Misoya New York

110 Cooper St. (bet. 1st & 2nd Ave.)  
718-689-3983

\$15/L  
\$25/L

### Don Village Ramen Satoyama

201 E. 13th St. (bet. 1st & 2nd Ave.)  
718-689-3983

\$15/L  
\$25/L

### Don Village Sea Star Kim

110 Cooper St. (bet. 1st & 2nd Ave.)  
718-689-3983

\$15/L  
\$25/L

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### Don Village Sea Star Kim

110 Cooper St. (bet. 1st & 2nd Ave.)  
718-689-3983

\$15/L  
\$25/L

### Don Village Sobakab

110 Cooper St. (bet. 1st & 2nd Ave.)  
718-689-3983

\$15/L  
\$25/L

### Don Village Sotoku

110 Cooper St. (bet. 1st & 2nd Ave.)  
718-689-3983

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718-689-3983

\$15/L  
\$25/L

**てしごや**  
TESHIGOTOYA  
SAKE and TAPAS  
Grand Opening

Small Plate bar in store

432 E. 13th St. (bet. 1st Ave. & Ave. A) 212-777-3174

**SHOCHU NITE in TriBeCa**  
"Shikon" Straight Up

In September, we would like to suggest "UP" as a way to stress Shikon. Cool Shikon quickly with ice and serve it in a chilled martini glass to keep it cold. It will bring out the refreshing flavor of Shikon.

9/1-30  
(Tue) (Wed)  
Special Price  
\$8 ~~\$64~~ per bottle

Location  
sake bar SHOCHU  
327 Church St.  
West Village & TriBeCa  
TEL: 212-666-0290

Hosted by

TEL 966-525-4400

KOMASA Distiller is coming to NY!  
9/15 (Tue)

KOMASA Distiller is coming to NY!  
9/15 (Tue)

TEL 966-525-4400

KOMASA Distiller is coming to NY!  
9/15 (Tue)

TEL 966-525-4400



**Brooklyn** **Flamen Yaboku\***  
 Flamen Yaboku brings an authentic Japanese style dining to New York by combining rich and natural ingredients with healthy, delicate style foods. Set up for both the casual and formal dining, the restaurant provides good Japanese food.  
 135 Madison St. 1st Flr NYC  
 718-933-1344 **\$15 (L)**

**Brooklyn** **Sakura II**  
 600 Madison Ave. 6th Flr. NYC 10022  
 212-249-2198 **\$20 (L)**

**Brooklyn** **SALT + CHANGAL**  
 171 Bond St. 1st Flr Brooklyn  
 718-251-2867 **\$20 (L)**

**Brooklyn** **Seaweed Pope**  
 Use a gourmet dish in Seaweed Pope is the Seaweed Pope. From the wild to the wild, the seaweed is the main ingredient in the menu. The seaweed is the main ingredient in the menu. The seaweed is the main ingredient in the menu.  
 22 West St. 2nd Flr. Brooklyn  
 718-251-2867 **\$20 (L)**

**Brooklyn** **Shogun House Japanese**  
 600 Madison Ave. 6th Flr. NYC 10022  
 212-249-2198 **\$20 (L)**

**Brooklyn** **Sushi Kaitan**  
 212 2nd Ave. 2nd Flr. NYC  
 718-241-5558 **\$20 (L)**

**Brooklyn** **Suzuki**  
 212 2nd Ave. 2nd Flr. NYC  
 718-241-5558 **\$20 (L)**

**Brooklyn** **Zenitsu\***  
 2700 1st Ave. 1st Flr. NYC  
 718-241-5558 **\$20 (L)**

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 2700 1st Ave. 1st Flr. NYC  
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 718-241-5558 **\$20 (L)**

**Brooklyn** **Zenitsu\***  
 2700 1st Ave. 1st Flr. NYC  
 718-241-5558 **\$20 (L)**

**Queens** **KATSURU\***  
 1040 Metropolitan Ave. 1st Flr. NYC  
 718-241-5558 **\$20 (L)**

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 1040 Metropolitan Ave. 1st Flr. NYC  
 718-241-5558 **\$20 (L)**

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**Queens** **KATSURU\***  
 1040 Metropolitan Ave. 1st Flr. NYC  
 718-241-5558 **\$20 (L)**

**Long Island** **Koreana\***  
 100 New York Ave. 1st Flr. NYC  
 718-241-5558 **\$20 (L)**

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 100 New York Ave. 1st Flr. NYC  
 718-241-5558 **\$20 (L)**

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 100 New York Ave. 1st Flr. NYC  
 718-241-5558 **\$20 (L)**

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314-721-7443	24 Hrs
<b>Westchester</b>	<b>Ichiro</b>
60 Monmouth Ave. Monmouth, NJ 08851	325-224-1100
314-721-7443	24 Hrs
<b>Westchester</b>	<b>Kaku*</b>
201 Hudson Ave. Rensselaer, NY 12051	325-224-1100
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<b>Westchester</b>	<b>Kento</b>
71 State Highway 9W, Newburgh, NY 12550	325-224-1100
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<b>Westchester</b>	<b>Nishi</b>
473 Bardonia Ave. Arden, NY 10802	325-224-1100
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<b>Westchester</b>	<b>Noda*</b>
500 Runkle Ave. Rte 91, Port Jervis, NY 13821	325-224-1100
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<b>Westchester</b>	<b>Sakunoya Susho</b>
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<b>Westchester</b>	<b>Tsura</b>
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314-721-7443	24 Hrs
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<b>Upstate</b>	<b>Kiku House</b>
1111 N. Washington Ave. Port Jervis, NY 13821	325-224-1100
314-721-7443	24 Hrs

<b>Upstate</b>	<b>Matsu House</b>
201 Rte. 91, Port Jervis, NY 13821	325-224-1100
314-721-7443	24 Hrs
<b>Upstate</b>	<b>MT Fuji Steak House</b>
201 Rte. 91, Port Jervis, NY 13821	325-224-1100
314-721-7443	24 Hrs
<b>Upstate</b>	<b>Sato</b>
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314-721-7443	24 Hrs
<b>New Jersey</b>	
<b>New Jersey</b>	<b>Ajibei Promotion</b>
1111 N. Washington Ave. Port Jervis, NY 13821	325-224-1100
314-721-7443	24 Hrs
<b>New Jersey</b>	<b>Akai Sushi Lounge</b>
1111 N. Washington Ave. Port Jervis, NY 13821	325-224-1100
314-721-7443	24 Hrs
<b>New Jersey</b>	<b>Aoyama</b>
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314-721-7443	24 Hrs
<b>New Jersey</b>	<b>Asahi Japanese*</b>
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<b>New Jersey</b>	<b>Oceanus*</b>
1000 Washington Blvd., Marlboro, NJ 07641	325-224-1100
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<b>New Jersey</b>	<b>East Japanese</b>
1000 Washington Blvd., Marlboro, NJ 07641	325-224-1100
314-721-7443	24 Hrs
<b>New Jersey</b>	<b>Hachi Susho*</b>
1000 Washington Blvd., Marlboro, NJ 07641	325-224-1100
314-721-7443	24 Hrs
<b>New Jersey</b>	<b>Higo Kaiten Ramen*</b>
1000 Washington Blvd., Marlboro, NJ 07641	325-224-1100
314-721-7443	24 Hrs
<b>New Jersey</b>	<b>Honcho Lounge*</b>
1000 Washington Blvd., Marlboro, NJ 07641	325-224-1100
314-721-7443	24 Hrs
<b>New Jersey</b>	<b>Ichi Umi Restaurant</b>
1000 Washington Blvd., Marlboro, NJ 07641	325-224-1100
314-721-7443	24 Hrs

<b>New Jersey</b>	<b>ICHIRAN</b>
1000 Washington Blvd., Marlboro, NJ 07641	325-224-1100
314-721-7443	24 Hrs
<b>New Jersey</b>	<b>Jincho Restaurant*</b>
1000 Washington Blvd., Marlboro, NJ 07641	325-224-1100
314-721-7443	24 Hrs
<b>New Jersey</b>	<b>Kanasa*</b>
1000 Washington Blvd., Marlboro, NJ 07641	325-224-1100
314-721-7443	24 Hrs
<b>New Jersey</b>	<b>KIKU</b>
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<b>New Jersey</b>	<b>Komogaki*</b>
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<b>New Jersey</b>	<b>Komogaki Inn*</b>
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<b>New Jersey</b>	<b>Matsu Susho &amp; Grill*</b>
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# Chopsticks NY's Test Kitchen Vol. 124

In this section, chefs of various backgrounds test out Japanese seasonings and ingredients and create original recipes with their fresh perspectives. Each month a chef tests one featured seasoning or ingredient. This month, head chef of V Spot shares vegan fish tacos, incorporating "Nori," a Japanese seaweed.



## Vegan Fish Tacos with Nori By Chef Hugo Arroyo of V Spot

"Like other vegetables, Nori is very low in calories and rich in nutrition. Nori plays a very important role in this recipe as it brings in the flavor of the sea to our tofu dish so that it can taste more like fish."

— Chef Hugo Arroyo



### [For Vegan Fish Filling]

#### [Ingredients]

14 oz silken tofu > 1 sheet nori > 1 pinch garlic powder > 1/2 tsp sea salt  
> 1/2 tsp carver > 1/2 tsp black pepper > 1 tbsp olive oil > 3 tbsp lemon juice  
> 2 tsp cayenne pepper powder > 1 tsp chipotle sauce

#### [Directions]

1. Tear a nori sheet into pieces by hand.
2. Put all ingredients and seasonings in a food processor and blend until smooth.

### [For Pico de Gallo (salsa fresca)]

#### [Ingredients]

> 1/2 red onion, chopped > 1/4 yellow onion, chopped > 1/2 tomato, diced  
> 1/4 bunch cilantro, minced > 2 tbsp lime juice > 1/2 tsp olive oil

#### [Directions]

1. Mix all the ingredients together in a bowl. Season to taste with additional lime juice, salt and pepper if needed, and refrigerate.
2. Keep in the refrigerator for up to one day before you serve it, as it will not lose excess liquid.

### [For Corn Tortilla]

#### [Ingredients]

> 4 frozen corn tortillas

#### [Directions]

1. Heat corn tortillas over medium-high heat and place corn tortilla in it. Cook until lightly browned on the bottom, about 20 seconds. Flip it over and cook for another 20 seconds. Wrap tortilla in a cloth to prevent from drying out.

### [Toppings, etc.]

> 1/4 avocado, sliced > 1/4 red cabbage, shredded

### [To Assemble]

1. Place vegan fish filling in the middle of tortilla, followed by slices of avocado, red cabbage, pico de gallo, and chile paste. Get lime wedges to squeeze on (optional).



### Hugo Arroyo

Nori and miso in Mexico. Chef Hugo Arroyo's interests went all the way to food and he ran V Spot's ownership. David Cardenas, starting the delivery service at the original V Spot restaurant in Park Slope, Brooklyn, set a great example for his chef. The idea to bring Chef Arroyo to the company was because he is a chef who is not afraid to take risks and is a chef who is not afraid to take risks.

### V Spot

V Spot is a vegan and certified kosher restaurant specializing in Latin cuisine. The food is prepared with fresh, organic ingredients and is served with a variety of sides. The restaurant is located in Park Slope, Brooklyn, and is open for lunch and dinner. The restaurant is a great place to enjoy a meal with friends and family.

**Park Slope:** 130 5th Ave., Brooklyn, NY 11217

TEL: 718-624-4076

**East Village:** 112 E. 11th St., 2nd Fl., New York, NY 10003

TEL: 212-254-3693

[www.vspotnyc.com](http://www.vspotnyc.com)





## Grocery & Sake Guide

The following list of stores where you can buy Japanese food and sake:

☑️ Check website at [www.chopsticksonny.com](http://www.chopsticksonny.com)  
☑️ Coupons not available to pick up

### GROCERY

NOMI Easy & 11th	
260 Broadway Ave. 11th & 11th St.	Japanese
212-696-4922	
Onsaka Midtown West*	
50 W. 34th St. 34th & 35th Ave.	Japanese
212-769-4929	
Onsaka Midtown East*	
380 E. 42nd St. 3rd & 4th Ave.	Japanese
212-765-7398	
Katagiri & Co. Jap.*	
224 E. 58th St. 34th & 59th	Japanese
212-769-0889	
NIGALIA*	
2110 Ave. B East 50th & 51st Ave.	Japanese
212-611-3001	
Sawara Meat Markets*	
120 E. 10th St. 10th & 11th St.	Japanese
646-246-0276	
TOMIYA*	
226 E. 124th St. 124th & 125th	Japanese
212-675-7221	
H Mart Hae Ah Eum	
2279 34th St. 34th & 35th St.	Korean
212-475-3281	
Woong*	
1274 24th St. 24th & 25th St.	Korean
212-241-7175	
Onsaka Greenview Village*	
429 Midway Ave. 13th & 130 St.	Japanese
212-610-6227	
Japan Premium Beef	
30 Great Jones St. 1st, 2nd & 3rd St.	Other
212-764-2029	
NIME E. Village*	
50 2nd Ave. 1st & 2nd St.	Japanese
212-680-2838	
Sawara Meat Aoki Pl.*	
40 Broadway St. 13th St. & 3rd Ave.	Japanese
212-620-3245	

Ni Japanese Delicacies	
100 Essex St. 2nd, 3rd & 4th St.	Japanese
212-475-4241	
Resetta Wines*	
400 Orange Pl. 1st, 2nd & 3rd St.	Other
212-381-0300	
Tokyo Mart*	
81 Mulberry St. 1st, 2nd & 3rd St.	Japanese
212-693-6221	
Pearl River Mart*	
421 Broadway St. 3rd, 4th & 5th St.	Chinese
212-475-0300	
Sawara Meat Sake*	
400 Orange Pl. 1st, 2nd & 3rd St.	Japanese
212-381-0300	
Midway*	
167 E. 10th St. 10th & 11th St.	Japanese
212-675-4936	
Family Market*	
263 Broadway Ave. 11th St.	Japanese
212-675-7221	
H & Y Marketplace	
1849 Broadway St. 18th & 19th St.	Korean
212-475-3811	
H Mart Northern 7th	
1840 Broadway St. 18th St.	Korean
212-675-4936	
H Mart Northern Blvd.	
1140 Northern Blvd. 11th St.	Korean
212-675-4936	
H Mart Union	
2140 2nd St. 2nd & 3rd St.	Korean
212-475-4936	

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seito-usa.com  
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402 W. 2nd St. Wilton Park NY 11578	Korean
764-742-7676	
H Mart Woodside	
50-17 Woodside Ave. 50th St.	Korean
764-493-4272	
Sakana-ya*	
2145 Ave. S. East Ave. NY 11345	Japanese
764-262-226	
Kyo Inbō*	
4040 MA St. 40th St. NY 11354	Japanese
764-262-226	
H & Y Marketplace	
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399-493-4272	
H Mart Great Neck*	
400 Main St. Great Neck NY 11021	Korean
399-493-4272	
Nara Japanese Fresh*	
1800 Main St. 18th St. NY 11354	Japanese
399-493-4272	
Shin Nippon Da*	
4100 Main St. 41st St. NY 11354	Japanese
399-493-4272	
DAND	
402 Main St. 40th St. NY 11354	Japanese
399-493-4272	
Fuji Market Scaevole*	
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60 Central St. #102nd Fl. 201-623-6276	Japanes	
Mitsumori Marketplace*		
500 East 1st St. #1000 201-691-0113	Japanes	
Nagayama Fishmarket		
30 Prospect St. #100nd Fl. 201-452-8803	Japanes	
Pep Mart Connecticut*		
1210 Fulton Ave. QM Storefront 201-691-7407	Japanes	
Rikunishi Asian Market		
15 Bayside Dr. New Haven 203-329-1234	Open	
Sakura*		
30 W. North St. #100 203-243-3367	Japanes	
Tokyo Japanese Store		
600 Broadway Ave. #100 203-426-2677	Japanes	
SAKE		
Celtic Wines & Liquors*		
2017 Broadway (bet. 15th & 16th St.) 201-522-4499	Sales Shocks	
Nancy Wine's		
503 Denbury Dr. (bet. 14th & 15th St.) 201-621-4091	Sales Shocks	

Carnet Wine & Liquors*		
301 Sargent Ave. #100 201-621-2171	Sales Shocks	
White Wright*		
1000 2nd Ave. (bet. 10th & 11th St.) 201-723-4941	Sales Shocks	
Ambassador Wine & Spirits*		
1000 2nd Ave. (bet. 10th & 11th St.) 201-421-3076	Sales Shocks	
Berkshire Liquors		
301 Sargent Ave. (bet. 4th & 5th St.) 201-742-8807	Sales	
Landmark Wine*		
107 W. 10th St. (bet. 4th & 5th Ave.) 201-693-2222	Sales Shocks	
BLK Liquors		
1011 3rd Ave. (bet. 10th & 11th St.) 201-429-8116	Sales Shocks	
Urban Square Wine & Spirits*		
100 1st Ave. (bet. 10th & 11th St.) 201-223-4100	Sales Shocks	
LE DU WINES		
100 West 10th St. #100 201-691-4099	Sales	
Aster Wine & Spirits		
201 Sargent St. #100 201-691-7503	Sales Shocks	
SAKURA*		
101 1 1/2 St. (bet. 1st & 2nd Ave.) 201-521-7993	Sales Shocks	
SL Market Wine and Liquor*		
10 W. Main Ave. (bet. 2nd & 3rd Ave.) 201-522-9005	Sales Shocks	

Warehouse Wines		
201 Sargent St. #100 201-691-7176	Sales Shocks	
East Village Wine		
101 Sargent St. (bet. 10th & 11th St.) 201-352-7159	Sales	
New York Wine Exchange		
100 Sargent St. #100 201-693-0132	Sales Shocks	
Rosetta Wines*		
40 Exchange St. #100 201-321-2500	Sales	
September Wine & Spirits		
100 Exchange St. #100 201-321-2500	Sales	
Crawley Wine*		
100 Sargent St. (bet. 10th & 11th St.) 201-421-1234	Sales Shocks	
Smith and Wine		
201 W. 10th St. (bet. 10th & 11th St.) 201-243-2994	Sales	
Allstate Wine & Liquors		
101 W. Main Ave. #100 201-621-7415	Sales Shocks	
Dante Super Market		
400 Exchange St. #100 201-421-2500	Sales Shocks	
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100 Sargent St. #100 201-421-2500	Sales Shocks	

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201 Sargent St. #100 201-723-4499	Food	
Dinner Timing Co., Inc.*		
1430 Sargent St. #100 201-621-8102	Food Sales	
Futaba Trading		
100 Sargent St. #100 201-621-8102	Sales	
JFC International Inc.*		
100 Sargent St. #100 201-621-8102	Food Sales	
Natsuno Trading Co., Ltd.*		
100 Sargent St. #100 201-621-8102	Food Sales	
NY Mutual Trading Co., Ltd.*		
100 Sargent St. #100 201-621-8102	Food Sales	
Wine of Japan Import, Inc.		
100 Sargent St. #100 201-621-8102	Sales	

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## Sriracha Mayo

Kikkoman Sriracha Mayo adds a spicy kick without overwhelming the palate and is great on sandwiches and wraps, or as a stand alone dipping sauce. (Taste.com) including Sriracha is one of the top trends this year! \*Taste.com - Wine's No. 2015

### Ingredients (Serves 2)

- 1/2 cup cooked shrimp, peeled and diced
- 1/2 cup milk mayo
- 1/2 cup Kikkoman Sriracha Mayo
- 1/2 cup hot dog buns
- 1/2 cup vegetables to garnish

### Directions

1. Cut celery into thin slices
2. In a bowl, add shrimp, celery and Kikkoman Sriracha Mayo (this is where you add each tablespoon of the sriracha mayo and adjust the amount and mix well)
3. Stuff half portion of shrimp mixture into a hot dog bun
4. Serve with lime wedges

For more information on our products and services, visit our website at [www.kikkomanusa.com](http://www.kikkomanusa.com) or call 1-800-888-8888. You can also find us at the airport, in the airport, and in the airport.

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## Shop Guide

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Japanese goods, services and art.

- Coupon available in [www.chopsticksny.com](http://www.chopsticksny.com)
- Check the list in-store to pick up.

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211 Madison St. (at Prince St) Tel: 212-253-3475 Leptone

SoHo **Facial Index**

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SoHo **Kier's Closet**

2100 Broadway (at 10th St) Tel: 212-253-3475 Leptone

Greenwich **Brudels New York\***

100 Madison Ave. Tel: 212-253-3475 Leptone

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# KAWAII in New York

By Julie Szabo

If you're the moon-eater zodiac sign of Cancer, as you just live watching the Earth's silvery orb like shining brightly in the night sky this is your month! Three or four times each year, moon-watchers look forward to the phenomenon of perigee-apogee astronomy-speak for the point in time when the moon is closest to the Earth. At this time, the moon shines more brightly than usual, as astrophysicist Richard Molo gave it a kawaii name: the Supermoon. The first Supermoons of 2015 occur on August 29 at 10:36 ET and September 28 at 6:58 ET, so be sure to keep your eyes on the sky at those times. Even if you miss the Supermoons, you can still enjoy its kawaii glow and keep it with you all year long—here's how.



Silver has long been associated with the moon—think of the old song, “By the light of the silvery moon.” While working during the Blue Moon of July 31, master silversmith, **Ryochi Waagason**—whose work appears in the home of Oprah Winfrey, among many other silver-lovers—was inspired to create a gorgeous, laser-etched design. It's a circular pendant (\$150) that references the moon's many phases, from crescent to full—a perfect gift for any moon-watcher, but especially the Cancerian moon-child in your life! To order, visit [www.ryochiwaagason.com](http://www.ryochiwaagason.com).

**Julie Choi** is a professional food stylist and intrepid eater who creates mouth-watering images of food, which she shares on her delicious Instagram feed, @juliechoistyle. Follow her! She's a cheese lover, and the moon has always been ideal to cheese—as she recently celebrated the Supermoon in a delightfully “cheesy” posting. With a nod to both “The Man of Steel” and the classic Dean Martin song “That’s Amore” (“When the moon hits your eye like a big pogyed”), she photographed a pizza she made from scratch, in several “phases,” from raw to cooked.

The Moon has always looked “good enough to eat,” so **Minamoto Kitchan**, makers of delicious wagashi (traditional Japanese sweets full of umami flavor)—often Geppos, or Moon Cakes. This lunar-themed confection originated in China, but Japan added its own uniquely kawaii stamp. With Minamoto Kitchan's Geppos, it's easy to carry the Supermoon with you whenever you go! Visit Minamoto Kitchan at 589 Madison Avenue, or order online at [www.kitchan.com](http://www.kitchan.com).



**Julie Szabo** has covered culture and style for The New York Times and New York Post, and created a fashion design column for Traditional Home.

Illustration by Kristine Jones

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# MATCHA MADE EASY

Sharp's Tea-Ceré Matcho tea maker, which is popular in Japan, is now sold in the U.S. The machine was developed in consultation with leading Japanese tea experts, and it grinds, brews and whisks all-in-one. Tea-Ceré allows you to make authentic Matcha, as well as a variety of other delicious teas. Below are a selection of recommended recipes.

## Authentic Matcha Tea



**Ingredients (serves 1)**  
Matcha powder: 5 heaping teaspoons (small size spoon [pictured])

\*In order to make basic green tea use only one teaspoon of powder  
Water: 150 ml

### Directions

- 1 Fill the water reservoir with cold water. (Water level 1 = about 150 ml)
- 2 Open the lid of the tea container put in Matcha powder and close the lid
- 3 Select "HOT" or "WARM" and press start button.
- 4 Unlock and press the lever to pour the tea

\*To enjoy matcha a beautiful foam remove the tea container open the lid and pour the tea directly into your cup



## Matcha Latte



**Ingredients (serves 1)**  
Matcha powder: 3-4 heaping teaspoons (small size spoon)  
Hot or cold milk: 150 ml

### Directions

- 1 Pour hot or cold milk into the tea container, add Matcha powder, close the lid and insert into the main unit
- 2 Select "LATTE" and press the start button
- 3 Unlock and press the lever to pour the tea
- 4 Scoop out the foam from the tea container to garnish the tea.

\*Say milk or almond milk may also be used

\*To make the tea sweeter add sugar or syrup of step 1

## Matcha Lemonade



**Ingredients (makes 300 ml)**  
Matcha powder: 2 heaping teaspoons (small size spoon)

Cold water: 120 ml

Lemonade: 180 ml

### Directions

- 1 Pour cold water and lemonade into the tea container, add Matcha powder, close the lid and insert into the main unit
- 2 Select "LATTE" and press the start button
- 3 Unlock and press the lever to pour the tea.



## How to Grind the Tea

- 1 The grinding adjustment dial can be used to set how finely to grind the powder.
- 2 Take the cover off the tea mortar put in the tea leaves and put the cover back on.
- 3 Set the quantity button in accordance with the amount of tea leaves, and press the start button.
- 4 When the tea leaves are all ground, the mortar automatically stops rotating and dings to let you know it's done.
- 5 Pull out the tray.

This tea powder can be used in all drink recipes.

## The Secret Behind the Mortar

The Tea-Ceré mortar is able to grind the powder to about the same fineness as Matcha (10-20 microns). Also, generally when the rotation speed of the mortar is increased to grind quickly, the particles heat because high speed frictional components are destroyed. However, Tea-Ceré's mortar is designed to protect tea's nutritional components. When the upper and lower mortar caps are used to prevent it from heating, the mortar is completely ground, the leaves are crushed in 2 with a whisk and made into powder. Thanks to this, you can make tea powder that goes down smoothly on your tongue and has a rich, healthy aroma.

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# Sake Blessed with Deep Snow



Niigata Prefecture is known as one of the top sake producing and consuming regions in Japan. Located in the heart of the prefecture, Niigata Meijo has produced top-quality sake since its inauguration in 1938, having won multiple awards including in the prefecture's sake appraisal competition. This achievement has resulted mainly from their constant efforts in making "sake-bristly sake" by maximizing the power of the local water, rice, environment and brewers.

The environment surrounding Niigata Me-

jo is rather severe. "Freezing weather with heavy snow" might not sound easy for being, but it is ideal for sake brewing. An abundance of snow turns to pristine water and the water contributes to the local rice growing, and rice directly making sake. The constant snowfall also helps purify the air, which is crucial for sake brewing that involves koji (type of bacterium) and yeast. Though it's extremely cold, the temperatures around the brewery is steady throughout the winter, resulting in a clean and gentle flavor. Good rice is also essential for Niigata Meijo. Along

## NIIGATA MEIJO CO., LTD.

with carefully selected quality rice, they use locally grown Koshi Taneji winery rice, which creates a clean and crisp taste profile and sake that complements food.

Currently three sakes from Niigata Meijo are available in the U.S.: *Koshi no Kimochi Komanoe* is a rich and flavorful junmai daiginjo-class sake. It's best enjoyed hot and pairs well with umami-rich dishes such as yakitori and sashimi. Another junmai daiginjo-class sake, *Koshino Kinschubun Gold Label* is characterized by a glamorous and fruity flavor profile with a clean finish. It can be served either cold or hot, and is great with dishes like raw oysters or sashimi. *Koshino Kinschubun Silver Label*, a premium sake, has a rich and intense flavor at the top which then tapers into a smooth and dry finish. It pairs well with dishes like hayabusa (cold tofu topped with condiments) and yellow tail tempura. Niigata Meijo's sake tastes as beautiful as snowfalls, and has a power that slowly matures during the long, cold winter.



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[www.niigata-meijo.com](http://www.niigata-meijo.com)

## 3 things you should know about NIIGATA MEIJO CO., LTD.

### Strict Quality Control

Niigata Meijo is serious about quality control and systematic collaboration. To maximize and high quality sake to consumers, they obtained ISO9001: a quality management standard that has strict requirements to ensure product's consistency. As of 2015, Niigata Meijo is the only sake brewery in Niigata Prefecture which has acquired ISO9001.



### Avoided Warming Daiginjo Sake

Niigata Meijo's Chiyokuren Daiginjo just one bottle in the U.S. (just one) major retailer many times, including the best one award at the Sake Shrine Regional Sake Appraisal. It was awarded a top grade at the National New Sake Appraisal as well.



The premium three star award, *Koshi no Kimochi* (available only U.S.)

### Perfect Environment for Sake Brewing

Niigata Meijo is located in a snowy country which contributes to creating great quality sake. With a lot of snow and small changes in temperature throughout the day and night, the environment allows



to make a slowly at low temperatures. The brewery also makes locally grown rice to produce a clean and silky with a good taste profile.

## Shimoda: A Heavenly Resort with Beaches, Onsens and Gourmet Food

It was about 360 years ago when Commodore Matthew Perry of the U.S. Navy arrived offshore of Shimoda in Shizuoka Prefecture, leading Japan to open the country out of 250 years of national isolation and to enter into modern society. The small port and fishery town suddenly became the center of diplomacy where the first U.S. Consulate to Japan was situated. Today Shimoda is a popular resort for neighboring cities. It has something for every visitor: beaches offering beautiful views, onsen hot springs and fresh seafood.

Located on the tip of the Izu Peninsula and about a 2 1/2 hour drive or train ride from Tokyo, Shimoda's positioning is unique. An irregular coastline combined with sandy beaches, rocky coves and blue ocean offers not only magnificent views, but also opportunities for water sports, fishing and just relaxing. There are 9 beaches with different features, including the popular Shirahama Beach with 700-meter-long white sands. Sotatsu Beach which is a quiet beach in a cove, and Tatabahama Beach, a mecca for surfing and bodyboarding. Nabetsuna Beach is family-oriented with an esplanade alongside the ocean. Ryugasaki, an open air cove located near Toji Beach, is also a must-see location when visiting the Shimoda coastline.

The Izu Peninsula itself offers countless onsen facilities, and so does Shimoda. In this area, visitors can

enjoy unique experiences like onsens with ocean views. There are many onsen that allow you to soothe yourself and relish your energy while overlooking the dynamic Pacific Ocean, but the views are diverse depending on where the onsen is located. For example, in the inner or outer bay, close to the city or isolated from it and which beach it faces. Also, there are some "rotemburo" (open-air bath) facilities where you can instantly connect with nature. Even if you don't have enough time to spend the night, you can still try one of the "ashiyu" (foot baths) found throughout the city.

Eating local food is one of the highlights of traveling, and in Shimoda you cannot miss fresh seafood from the local fish market. A variety of fish swim into the ocean near Shimoda with the Black Seafood, making the area a great fishing zone. Among the many fish available there, "kameda" (Japanese red snapper) is the one you should try. Shimoda boasts the largest catch of kameda in Japan, and naturally it has a lot of restaurants that offer dishes with this white meat delicacy in different cooking styles from sashimi to grilled whole kameda to simmered dishes.

Great beaches, onsens and food - you can't ask for anything more in order to relax and unwind!

Info: [www.shimoda-city.info/](http://www.shimoda-city.info/) [www.city.shimoda.shizuoka.jp](http://www.city.shimoda.shizuoka.jp)



Shimoda's coastline (left) and onsen (right) views from beach to beach.



Watching a sunset or moon while enjoying the ocean view is a heavenly experience.

Regardless of whether it's a 10-minute Shimoda hike or trip, looking down from the top, you'll see a brand-new landscape. It is known as a romantic photo spot among the locals.

### Local "Kameda" Dishes

Shimoda boasts the largest Kameda catch in all of Japan. The city harvests the fishery and serves dishes prepared in various cooking styles such as sashimi, simmered, grilled and fried.



Grilled Kameda Sashimi  
Kameda Nigiri Sushi

### Shimoda Kameda Festival (June 1-30)

Kameda becomes fatty and tasty when it comes in to lay. During the high season, Shimoda hosts a month-long festival celebrating the fish. The Shimoda Fish Market allows visitors to see freshly caught kameda and restaurants in the city serve an original kameda menu created specifically for the festival. There are more



events and offers available during the period.

### Meal Coupon "Kameda Ga Don"

To allow visitors to enjoy kameda in a more casual style, the Shimoda Chamber of Commerce in conjunction with Bando Travel currently offers an original meal coupon service called "Kameda Ga Don." Visitors can choose one coupon out of the four price ranges of 3,000 yen, 2,000 yen, 1,500 yen and 1,000 yen to enjoy original kameda dishes bowl dishes created by local restaurants at discounted prices or served with cold drink or appetizer.

[www.shimoda-chamber.com/food/14714063/](http://www.shimoda-chamber.com/food/14714063/)

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# Sake Glossary

**daiginjo:** One of the factors that determines the flavor of sake is the degree of rice which is polished off. The sake classified in the daiginjo category has less than 50% of the original rice grain remaining. The "percent of remaining grain size" or "seimaibuai" as this is called, is an important indicator of how a sake will taste. So if you find a sake labelled 30%, this would be a daiginjo sake because 70% of the rice was milled off leaving 30%. The lower the number the smaller the grain. In general, the sakes in this category are more fragrant, elegant, and better consumed chilled.

**ginjo:** The same formula applies for the ginjo category. This is the sake whose percent of remaining grain size is less than 50%, which means more than 40% of the rice grain is milled away.

**jummai:** Literally meaning "pure rice" jummai sake refers to sake brewed only from rice, water, and rice koji, and had no extra alcohol added during the brewing process. This type of sake tends to keep the rich rice flavor.

**jummai daiginjo:** It is defined as "sake brewed only from rice, water and rice koji and using rice milled more than 50%." Brewing jummai daiginjo is more difficult and requires a higher level of technique.

**jummai ginjo:** It is a sake is labeled jummai ginjo. It is made from only rice, water and rice koji. The rice is milled for more than 40%.

**nikazori:** It is a coarsely filtered sake in which the unfermented portion of the rice is left, giving the sake a cloudy white color or chunks of rice floating inside. Since the rice is still fermenting in the sake even after bottled, some nikazori are sparkling. Just be careful when you open it.

**neuroko:** The term means "unfiltered" but in this case, it specifically means "not fine filtered with charcoal". It retains the freshly squeezed sake taste. Skipping either the pasteurizing or filtering process, or both, allows the rice's richness to remain in the aroma, flavor and sometimes color of the sake.



## A Relaxing Environment for Perfect Styles

Toshi of Tosh Hair Supreme

**Please tell us about the services offered at your salon.**

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**And what is your own signature service?**

I would say my specialty is the dry cut. This technique is good for creating a hairstyle based on each customer's hair type, volume, and scalp shape. I actually call it a "dry and sculpture cut" because the work is just like carving a sculpture to me. I also try to create styles that customers can care for easily at home without involving a complicated blow-dry.

**Is there anything you keep in mind as a hair stylist?**

Our salon concept is relaxation and healing, so I like to create an environment in which customers can unwind, which allows them to express naturally what they want. In a sense, that's the ideal environment for me to get clues for creating the best style for each customer.

**Any new trends in hair care or hairstyles?**

We have just introduced Remna, new hair care products developed by industry leader Milton. The set consists of shampoo, conditioner, and oil for deep cleansing, scalp care, and treatment. What's great about these products is that they effectively coat the hair while permeating it with nutritious agents. These agents stay inside hair shafts longer, so the treatment lasts for about a month.



A veteran hair stylist with over 35 years of experience, Toshi skillfully creates the dry cut technique, a technique for the salon business's greatest success month and is currently offering a refunding for \$20 (reg. \$30) until the end of September. Winter Opened NY to receive the discount.



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## Health Guide

Recommends the best prices for the listed services. Prices are indicated under the services.

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- Chiropractic not available in all states

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#### Upper East **Miki Hayashi, DPM, PC\***

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## Charms in Japan



## Mori Shio

It's been believed in Japan that salt has the power to purify things, draw away bad spirits, and create new energy. People often place Mori Shio, a piping salt on a small plate if they want to purify a person. For example, the low energy people such as newborn, infants and babies should have their power enhanced by Mori Shio. It is also effective to use Mori Shio when you start driving a brand new car or move into a new house. To apply Mori Shio, place about 10 grams of unsalted, natural salt on a small white or light-colored plate and make a piping-shape as shown. Replace salt once every one or two weeks. The used salt should be thrown away.

Courtesy of [www.mori-shio.com](http://www.mori-shio.com) / [www.mori-shio.com](http://www.mori-shio.com)

Illustration by Miki Kanno

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# ASIA

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## PAGE Asian Travel



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### Thailand

From beaches to jungles, mountains, historic sites, and cosmopolitan cities, Thailand has everything one could ask for in a getaway. The Tourism Authority of Thailand shares some highlights in the tourist-friendly country.

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## PAGE Asian Restaurant Review



### Nha Trang One

Nestled in the heart of Manhattan's Chinatown for over 20 years, Nha Trang One has catered authentic Vietnamese cuisine with an emphasis on the coastal Nha Trang region's flavor.

# BUCKET LIST ASIAN TRAVEL: EXPLORING THAILAND

Chances are, you already know someone who has been to Thailand. One of the year's fastest-growing geographically diverse Southeast Asian destinations has become one of the most popular places to vacation. Along with a reputation for being tour-er-friendly and unimpressive, Thailand truly has everything one could ask for in a getaway, from beaches to jungles, mountains, historic sites, and cosmopolitan cities. So what are people saying about it in 2015? We spoke with the Tourism Authority of Thailand (TAT) to find out.

Thailand is located in the center of the Indochina peninsula, with coastline along the Gulf of Thailand and Andaman Sea. It offers a tropical climate, with some of the best weather in the world, from November through February, is when the weather is at its coolest (82-86°F) and most comfortable for travelers. Then, until June, it gets as hot as 104°F – most ideal for taking back on the beach with a cold beverage. The rainy season is from July to October, but in Krabi and other southwest coastal destinations, this is their peak dry season.

**First impressions:** What people will notice is how intact the old culture of Thailand is, even with all

of the recent growth. Whether you are seeking Buddhist temples or untouched beaches, or wish to witness historic festivals, it's all still here, and all readily accessible by air, train, bus, taxi, private car, or boat. Eco-tourism is also rapidly gaining appeal – head north to the Golden Triangle to interact with local elephants, or head west to Hong Island in Krabi Province for beautiful coastline and sea kayaking. But modern amenities like WiFi and luxury shopping are also available for those who can't live without it.

**Full Belly:** Food is a big deal to world travelers, and Thailand doesn't disappoint. The local cuisine (think lots of chili peppers and sticky rice) of the northeast will challenge diners who love testing the natural high of spicy food. Head to the coast, for some of the freshest seafood dishes you will ever encounter. Cities like Bangkok are brimming with high-end and Michelin-starred cuisine, but there is nothing like the local food, which offers a direct glimpse into history and culture through local ingredients and spices.



**When is best?** Any time of the year is a great time to go. If you're on a budget, then definitely try the low-season (May – Aug.) when there are fewer crowds and hotel prices are cheaper. The Songkran Festival (Thai New Year) in mid-April is a vibrant time – along with celebrations, locals also soak each other with water guns to purify each other (but also keep cool) if you're looking for something more aquatic, go in November during the Loi Krathong festival, made famous for the ceremonial releasing of Krathongs – lotus-shaped floats that are adorned with flowers, candles and incense.

A short trip is best enjoyed in Bangkok. Sightseeing the Grand Palace are readily accessible, and the city still offers an authentic Thai capital. For longer trips, TAT recommends starting in Bangkok before visiting more quiet, rural areas such as Chiang Mai or Chiang Rai that offer exotic locales, ancient Lanna style temples, hill tribe villages and elephant experiences. Then head to the southern cities like Phuket, Krabi & Trang for island hopping and sea kayaking.

**Dance is a Lifestyle.** There may not be any better time to go than right now. Thailand is easy to get to and explore: the local culture and history is vibrant, and modern conveniences are present but not distracting. And this is not only a destination where you can most certainly relax, but also engage with experiences you can't find anywhere else.

**Tourism Authority of Thailand, New York**  
 61 Broadway, New York, NY 10006  
 TEL: 212-402-0433 | info@tatusa.com



© Tourism Authority of Thailand

Boating at Phang Nga Bay in Krabi Province. The connection to nature here is preserved every day, so it's perfect.

The Chiang Mai Temple in Chiang Mai is just one of the beautiful and ornate decorated temples you will discover on your journey.



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- 二度揚げがから油っこくない程のこるも
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## AUTHENTIC AND COASTAL VIETNAMESE NHA TRANG ONE

Most New Yorkers have a favorite neighborhood Vietnamese place, but Chinatown's Nha Trang One is a great reminder that there is Vietnamese food still worth traveling for. Located on Beater Street, this popular eatery for City Hall opened in 1993, and has steadily gathered a passionately loyal customer base. It's not hard to imagine, because the food is delicious.

Owner Andy Ho is a native of Nha Trang - a coastal resort city in Vietnam - and the inspiration for all the dishes here. And indeed, he has built a robust menu that can satisfy a variety of cravings. For the uninitiated, Vietnamese food leans more towards Thai (but not as spicy) and relies more on grilling than Chinese style stir-frying. A great example of the style of cooking are Ban dishes - grilled meats served over slightly cool vermicelli rice noodles that act as a less heavy, more refreshing substitute for a bowl of rice. The flavors, which include lemongrass, mint, and waives, are truly mouth-watering. Their best sellers include their *Bo Luc (or Salad [Dancing Beef Salad])* with perfectly seasoned sliced beef, the *Whole Red Snapper and Salt and Pepper Shrimp*, all using the freshest available ingredients. The *Hot and Sour Soup* and *Fish Soup* are among the favorites for sharing. And, of course, there are plenty of options for Pho time. Highly recommended are the *Hollow Vegetable* or *Garlic Sauce*, as well as their famous *Port Chop*, which after 22 years and 3 renovations, is still a favorite of regulars.

With its authentic flavors and great prices, Nha Trang One is the real deal.



This Ban Dish Special is a bit earthy but so the contrast - beef, pork, shrimp, and spring rolls. The bowl was simply delicious.



Oh, yes! This soup with beef, vermicelli, cucumber and mint. Which doesn't mean it's not spicy.



This hearty, refreshing soup will keep you in the Nha Trang mood.

### Nha Trang One

87 Beater St., East Village & Midtown 24 | New York, NY 10013  
TEL: 212-693-0861 | [www.nhatrangone.com](http://www.nhatrangone.com) | Mon-Sun: 10:30am-11:30pm

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# Entertainment / Leisure

\*Asian businesses are marked with **ASIA**

## Exhibition

**September 3-October 4 FREE**  
**5 Japanese Artists: Solo Exhibitions at**  
**Duché Gallery**



Called "Host Artists" Miyazaki Yohko creates collages, paintings and objects based on the theme of food and body. Her exhibition titled "BODIGUETS" will be held from Sept. 3 to Oct. 4. Makiko Sato is a Pefra based painter, on strong cubism style works. From Sept. 6-10, she'll exhibit her works titled, "HAPPLES" Sayaka Sato creates joyful

paintings from her wheelchair because she's been disabled due to a traffic accident that happened in the age of 17. Her works reflecting her fulfilled existence will be on display in the exhibition "Existence" from Sept. 15-20 YUDARD will show his illustrations with stylized graphics in "XIMASPHERE" from Sept. 22-27 "Arts for 80 billion" is an exhibition by ABDO ILLI which has brought his schizophrenia symptoms to art. His exhibit too takes place from Sept. 28-Oct. 4

**Duché: 110 Mary St., Suite 105, Brooklyn, NY 11206**  
**TEL: 347-997-4664**

**September 18-19 FREE**  
**Calligraphy of Buddhist Scriptures by**  
**Renowned Tokoku Hayasaka - Praying**  
**for Peace & World Harmony-**  
**The Nippon Gallery**

The Nippon Gallery will present the calligraphy exhibit of Buddhist Scriptures by renowned Japanese calligrapher, Renowned Tokoku Hayasaka "Prayer for Peace and World Harmony" Buddhist scriptures known as Hanga in Japanese, express morale and philosophy for life and are often displayed in hanging scrolls and framed



in rooms in Japan. This very rare collection of the calligraphic works of Buddhist words and phrases is Renowned Hayasaka's first exhibit outside Japan. This exhibit will pay tribute to the 8/11 victims. The demonstration and talk will take place on Sept. 17

**Location: 140 W. 57th St., (bet 4th & 26th St.) 2nd Fl.**  
**New York, NY 10019 / TEL: 212-581-2227**

**September 13-October 2 FREE**  
**Danwaka Kiyomichi Solo Exhibition:**  
**MAR/MI Japanese Antiques and Fine Art**

MAR/MI Japanese Antiques and Fine Art will host a solo exhibition of New York based Japanese artist, Danwaka Kiyomichi. With an architectural and Japanese design background, his wood carving sculptures and ceramic artworks look geometric while reflecting delicate communication between his people and the universe surrounding it. Opening reception will be held on Sept. 17 from 5-8 pm

**Location: 301 4th Ave., (bet. 29th & 30th St.) New York, NY 10003**  
**TEL: 212-955-5888 / [www.mar-mi.com](http://www.mar-mi.com)**

## Event Feature

**September 15 to October 17 FREE**  
**40 for 40: Forty Masterpieces**  
**Celebrating 40 Years**

**Rosen Gallery**

In honor of its 40th anniversary, Rosen Gallery is hosting a special exhibition displaying the works of 40 master artists. Known to have the largest private collection of 17th-21st Century Japanese prints in the United States, the gallery's "40 for 40: Forty Masterpieces" exhibition will display 105 years of Japanese woodblock printing, ukiyo-e. The ukiyo-e is specifically used to reflect the

beauty and pleasures in its intricate artistic process that reflects Japanese society and its culture. The exhibition traces the development of the Japanese woodblock print from the first steps a print artists to today's contemporary masters



**Location: 425 Madison Ave., (bet 49th St.)**  
**New York, NY 10017**  
**Info: [www.rosengallery.com](http://www.rosengallery.com)**

## Performance

**September 5 & 16**  
**Jazz Lives featuring Japanese Singers, Mari Kage**  
**and Yoko Mito**  
**Jazz at MIDTOWN**

Located on the lobby level of The Plaza Hotel New York, Jazz at MIDTOWN offers world class jazz entertainment every Monday through Saturday evening. During the month of September, they will feature two Japanese singers, Mari Kage on the 5th and Yoko Mito on the 16th. Now joined as the Best Live Jazz Musician by the Latin Grammy Awards, Kage will perform original songs and unique arrangements.



of your standards. Mits will cheer the audience with her signature tsundere attitude. At Joco at KIZUNA you'll be relaxing in a pretty time while listening Kizuna's members play a live set with their own influences.



**Joco at Kizuna**, (at 385 St.) New York, NY 10013  
RS: 212 633 7111 / [www.kizuna.com/ny-usa](http://www.kizuna.com/ny-usa)

#### September 18 & 19

##### **Traditional Dance from Okinawa with Live Music: Japan Society**

A visit to the lush Okinawa island the season with traditional dance from Japan's southern islands. A group of leading dancers and musicians who also include faculty members of the prestigious Okinawa Prefectural University of Arts perform refined court dances developed during the period when Okinawa was an independent kingdom (Ryukyu Kingdom, 15th-18th centuries), and playful folk dances (ho-oh) that became popular after the end of the Ryukyu Kingdom. A stunning array of works depicting daily life on the island accompanied by live music including instruments and choirs, folk dances on a trip through the rich history and culture of the archipelago. A live performance begins at 7:30 pm on each performance starting at 7:30 pm.

**Location:** 333 E. 48th St., (bet. 3rd & 4th Ave.), New York, NY 10017  
RS: 212 432 9105 / [www.japansociety.org](http://www.japansociety.org)

## Event

#### September 18

##### **Conversation Class Facilitated by JP Language Language Course**

##### **The Nippon Club/The Japan Foundation**



The Nippon Club and The Japan Foundation will hold a JP

Japanese Language Course Conversation Class offering a fun and interactive conversation opportunity at Sept. 18 at The Nippon Club. Chat in Japanese with native speakers and fellow Japanese learners over a cup of Japanese tea and snacks. Moderated by a Japanese language instructor, the club will provide an opportunity for you to listen about Japanese culture as well as language in a relaxed atmosphere. All levels are welcome! Space is limited and RSVP is required.

**Location:** The Nippon Club  
150 W. 45th St., (bet. 4th & 5th Ave.), New York, NY 10019  
RS: 212 439 6397 / [www.playing.com/ny-usa/japanese-club.html](http://www.playing.com/ny-usa/japanese-club.html)

#### September 12

##### **The Internet Yomi-Idol**

Disappearing as Tokyo in 2010, the Internet Yomi-Idol is a free-to-attend live mix for where people exchange "later work" (after-school to home) and Japanese culture. The Internet Yomi-Idol will be the 5th in the United States, and the largest ever. Over 100 visitors will gather in Knockdown Center, a 50,000 square foot former shoe factory, turned into space in Manhattan. Guests include New York artists Gary Angel and Robert Rauschenberg, participants from Japan including J-Pop and J-Pop artists, local, family members, creative technologists, and more. This event is a celebration of the internet, bringing various communities and cultures together.

**Info:** [www.ethercity.org](http://www.ethercity.org)

#### September 13

##### **Experience Thailand 2015**

##### **Popul Thai Consulate General-New York**

Experiences

This event 2015 is a cultural event where everyone can learn about Thailand's art and culture through its cultural arts, cuisines and fashion show hosted by Thai designers in New York City. Attendees can also enjoy wonderful dance performances. Many Thai dances and cooking demonstrations by celebrated Thai chefs. Guests can also taste renowned flavors of Pad Thai, Papaya Salad, Spicy Noodles, Mango with Sticky Rice and more from NYC's Thai restaurants.

**Location:** Dean Space Park  
**Info:** RS: 212 234 2334 / [ethai.org/ny-usa](http://ethai.org/ny-usa)

#### September 15

##### **Museum of Chinese in America (MOCA)**

##### **Mid-Autumn Moon Family Festival**

Join MOCA in celebrating the Mid-Autumn Moon Festival.

MOCA's family program includes activities for children including moon-themed arts and crafts and more. MOCA will also host performances and all the activities will be centered around the holiday and its folk traditions as everyone can learn in a fun, interactive environment.

**Location:** 255 Canal St., (bet. Canal & South St.)

New York, NY 10013 / [www.mocanyc.org](http://www.mocanyc.org)



#### October 3

##### **Japanese Food & Restaurant Expo**

##### **New York Museum Trading**



New York Museum Trading presented the concept of distributor partnering with Japanese suppliers directly to make new items available in the United States. They tell they have an annual Japanese Food & Restaurant Expo for trade businesses in New York City to show off their new products in the world of ingredients, alcoholic beverages and kitchenware. This year's event, which is now in its 22nd year, will allow people involved in New York's food and beverage industries to meet 90 exhibitors, test new products and place orders for their restaurants, bars or stores. The expo also offers informative demos by well-known chefs from restaurants in New York. This event is for industry only.

**Location:** Metropolitan Pavilion  
125 W. 45th St., (bet. 4th & 5th Ave.), New York, NY 10019  
RS: 212 132 9555 / [www.nyexpo.com](http://www.nyexpo.com)

## Happenings

##### **Refugee Campaign—Free Language Assessment**

##### **Hill Learning**

Hill Learning specializes in teaching Asian languages.

such as Japanese, Chinese, Korean, Thai and more. At the end of August, they relocated to two blocks west of the previous location, with more classrooms. The new location is still quite close to Grand Central Station and accommodates a growing number of students. At the new location, Hills Learning is offering free assessments for new applicants to evaluate their current skills for appropriate class placement. The offer ends at the end of September.

**Location:** 207 E. 43rd St., 3rd floor (near Lexington) | **July 2010**

**New York, NY 10017**

**TEL:** 212-691-7103 / [www.hillslearning.com](http://www.hillslearning.com)

#### Labor Day Special—Discount on Carbonate Heat Spa Balcon New York

Opted this April in Midtown East, Balcon New York can clearly express the most current styles and up-to-date products and services. It is introducing Carbonate Heat Spa services in September, which takes advantage of the power of super fine carbonated foam that can remove unwanted oil, dirt and other filth on the skin, without the use of dirt and other filth on the skin. They direct your scalp condition with a digital microscope. For three days, Sept. 6-7, they will offer this head spa for \$50 (Reg. \$80) for those who order a hair cut. To book up your desired scalp from sundries and sweets during summer and meet for autumn.

**Location:** 209 E. 43rd St., 3rd floor (near Lexington)

**New York, NY 10017**

**TEL:** 646-767-0832 / [www.balcon.com](http://www.balcon.com)

#### Up to 25% Off Kitchen and Tableware for the 25th Anniversary

##### Sakito Trading

Celebrating the 25th anniversary of its founding, Sakito Trading, a high-end retailer and importer, will hold promotions during the month of October. From Oct. 1 to Oct. 31, all dishware, glassware, ceramics and gifts will be offered at 25% off. (Excludes restaurant supplies and linens.) From Oct. 1-31, all linens will be 15% off. Also during the month of October, customers who purchase more than \$100 at their store in Queens will have a chance to enter the sweepstakes. Prizes are: Dinner Sake (1st prize) and Dinner Sake (2nd prize).

**Location:** 41-24 29th St., Queens, NY 11101

**TEL:** 718-470-0414 / [www.sakito.com](http://www.sakito.com)



#### Free \$10 with Sake! Sake for Chopsticks NY Readers

##### Mitsunori Kitchens

Wagashi (traditional Japanese confectionery) specialty store, Mitsunori Kitchens, introduces seasonal favors

every month. It introduces the south of the bay, with two events: Dango (dango) and Udon (udon) cake. Dango (dango) is a variety of sweet (dango) and Udon (udon) cake. Chopsticks NY readers who make a purchase at the storefront will receive a gift with sweet snacks. Don't forget to mention Chopsticks NY to receive the offer that will end at the end of September.

**Location:** 509 Madison Ave., 3rd floor (near Lexington)

**New York, NY 10017** / **TEL:** 212-461-5107



**351 Ave. M., 3rd floor (near Lexington), Queens, NY 11354**

**TEL:** 212-217-0033 / [www.mitsunori.com](http://www.mitsunori.com)

#### Special Drink Deals on Weekdays and Weekends



Opened in the heart of Jersey City in 2005, Honcho has been a local favorite Japanese restaurant for over a decade. It recently relocated to a new corner, a few blocks away from its former home. The new Honcho has more dining space with a bar counter and a terrace with 300 capacity in total. Celebrating the relocation they're offering, "Buy 1 Sapporo draft beer and get 1 free" at dinner on weekdays, and "Buy 1 any draft beer and get 1 free" for drinks on weekends. The promotion lasts until the end of September.

**Location:** 15 Avenue A, 3rd floor (near Lexington)

**New York, NY 10017** / [www.honcho.com](http://www.honcho.com)

#### Pick and Meal Your Body with Bio-Technology

##### Teikoku Sake

Established by Teikoku, a natural health food store, Teikoku Sake is a Japanese-style health food and beverage store. They currently offer a discount for \$15 (Reg. \$25) until the end of September. Mention Chopsticks NY to receive the discount.

**Location:** 1130 Avenue A, 3rd floor (near Lexington)

**New York, NY 10017** / [www.teikoku.com](http://www.teikoku.com)



#### Free Teikoku Sake for New Students

##### Korea Wakasaka Teikoku Center



Korea Wakasaka is a Brooklyn-based teikoku and shochu sake performer, composer and educator. After serving as performer and artistic director for the iconic Japanese teikoku group KIDDO for close to a decade, Wakasaka opened the Korea Wakasaka Teikoku Center to promote and preserve the traditional art of Japanese drinking. For anyone interested in learning, Wakasaka will be teaching the art of teikoku drinking and the shochu sake. Registration is separate for his classes beginning Sept. 13 and receive a specially designed teikoku bag for free!

**Location:** 150 St. John St., 3rd floor, NY 11203

[www.teikoku.com](http://www.teikoku.com)

#### Premium Sake Pottery Sake Pottery

##### Kanawa Japan / Sake Bar Shiguro

Sake bar in Tribeca, Shiguro offers a wide variety of Japanese liquor selections from teikoku, shochu, Japanese sake, beer, Japanese premium whiskies. It will hold a shochu promotion featuring Kanawa Shochu premium sweet potato shochu from Kanawa Japan. Crafted with special sweet potatoes made by a award-winning potato grower and with locally made rice, the shochu goes through an aging process that helps it mature into a well-rounded teikoku. Shiguro offers a glass of Kanawa Shochu for \$10 (Reg. \$15) during the month of September.

**Location:** 577 Grand St., 3rd floor (near Lexington)

**New York, NY 10013**

**TEL:** 212-645-0050 / [www.kanawa-shiguro.com](http://www.kanawa-shiguro.com)



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